

[B CELLARS
DESSERT]

Chocolate Crème Brûlée

by Derick Kuntz, Executive Chef | B Cellars Vineyards and Winery

Ingredients



- 2 cups heavy cream
- 2 cups half & half
- 8 oz dark bitter sweet chocolate
- 8 egg yolks
- 1/3 cup sugar

Pairing Insights



Executive Chef Derick Kuntz suggests pairing his Chocolate Crème Brûlée with any of our single vineyard Cabernet Sauvignons, Blend 26 or Blend 27.



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Instructions



ASSEMBLY

Using a double boiler heat heavy cream, half & half and chocolate until it is completely melted

In a separate bowl combine egg yolks and sugar by whisking it together

Strain the chocolate cream mixture to make sure there are no clumps

Let cool slightly

Slowly temper the chocolate into the sugar/egg mixture

Fill ramekins with 8-10oz of the mixture

Place in a deep baking dish, fill the baking dish with hot water until the level reaches about halfway up the sides of the ramekin

Bake at 300° for 50 minutes