

INGREDIENTS

1 cup half & half
1/2 cup brewed espresso or strong coffee
6 ounces bittersweet chocolate, coarsely chopped
1/4 cup sugar
2 large eggs
2 large egg yolks
1 tablespoon Kahlua, optional



PREPARATION

Combine half & half, espresso, chocolate, and sugar in a medium saucepan. Heat over low heat just enough to melt chocolate. Remove from cooktop and cool slightly. Whisk in eggs, egg yolks, and Kahlua, if using.

Arrange 8 espresso cups or small ramekins in a small perforated steam tray. Distribute chocolate-espresso mixture evenly among cups.

Place in steam oven and select CUSTOM or COOK. Set cooking time for 12 minutes.

When tone sounds, check that custards are set but still quivery in the center. Steam for a minute or two more, if necessary.

Refrigerate for at least 2 hours or overnight before serving.

Additional Information:

Serve with Kahlua-spiked whipped cream dusted with cinnamon or cocoa, if desired.