

Dark Chocolate Pot de Creme

INGREDIENTS:

1 cup coconut milk
6 oz dark chocolate chips
2 eggs
1 tsp. Vanilla extract
Organic raspberries

PROCESS:

Blend chocolate chips, eggs, and vanilla in a high speed blender until smooth.
In a small saucepan heat coconut milk until almost boiling, you will see steam rising from the milk, but it should not be bubbling yet.
Slowly pour the scalded coconut milk into the blender and blend until smooth.
Pour chocolate creme mixture into small souffle dishes.
Cover each dish and chill in the refrigerator for two hours.
Garnish with shaved dark chocolate and fresh raspberries.

ENJOY!

Adapted from: primalpalate.com

