

Greetings from the Galley! Blender Chocolate Pots de Crème (Irish)

Thanks to Pat Dowey for sharing this great recipe we enjoyed at the 2018 Half St Patrick's Day Dinner



Prep Time: 5 mins
Cook Time: 2 mins
Total Time: 7 mins
Servings: 6
Calories: 197 kcal

Ingredients

- 6 ounces semi-sweet chocolate chips
- 2 tablespoons sugar
- 1 large egg
- 1 teaspoon pure vanilla extract
- a pinch of sea salt or kosher salt
- 1/2 cup plus 2 tablespoons heavy cream
- cocoa powder *for garnish, if desired*
- whipped cream *for garnish, if desired*

Instructions

1. Place 4-6 small bowls, pots, ramekins etc. on a plate or pan.
2. Place chocolate chips, sugar, egg, vanilla and sea salt in a blender container. Pulse a few times to mix the ingredients. Remove center cap from the blender cover and place a small funnel into the opening (see the picture in the post above).
3. Pour cream (or half and half) into a microwave-safe bowl. Make sure it's a large enough bowl/cup as mixture will bubble up when heated. Heat on high power for about 1 ½ minutes, or until cream is vigorously boiling.
4. Turn blender on low speed and blend for 15 seconds. Slowly begin pouring the hot cream into the funnel. Once all cream has been added, place your hand on the funnel to keep it in place and increase blender speed to high. Blend for 1 minute, then pour into prepared bowls and refrigerate for 1 hour. Can be made 2-3 days in advance. Cover with plastic wrap when storing.
5. Serve with a dollop of whipped cream and dust it with a bit of cocoa powder, if desired. Garnish with a mint sprig.

For a delicious Irish version, substitute two tablespoons of Bailey's (or your favorite brand) Irish Cream for two tablespoons of the cream in the recipe. To make the Irish Cream syrup place 1/2 cup of Irish Cream in a small saucepan and bring to a boil. Reduce to a steady simmer and cook for several minutes till it's nice and syrupy, then drizzle a bit over the top of each pot de crème.

Continued...

Although these Blender Chocolate Pots de Crème are delicious on their own, there are lots of wonderful variations too. I call recipes like this “little black dress recipes” as you can dress them up, down and add extra pizzazz with just a few small touches. Here are a few ideas:

- Substitute two tablespoons of Creme de Mint for two tablespoons of the cream. Add a dollop of whipped cream, a mint sprig and one or two [Andes Mints](#) for a garnish.
- Drizzle each pot de crème with this [Mint Basil Syrup](#).
- Top each dessert with a sprinkle of [toffee bits](#) for a nice sweet crunch.
- Add the zest of one orange to the mixture after blending. Pulse once or two more times, then proceed to transfer mixture to serving bowls. Garnish each dessert with a thin slice of orange, a dollop of whipped cream and a mint sprig.
- Add 2 teaspoons of espresso powder to the blender mixture for Café Mocha Pots de Crème.
- Substitute two tablespoons of maple syrup for two tablespoons of the cream. Drizzle the top with maple syrup and add whipped cream.
- Use brown sugar instead of granulated sugar and drizzle a bit of [Microwave Caramel Sauce \(the real deal\)](#). Sprinkle with some toasted, salted pecans and a dollop of whipped cream for Turtle Pots de Crème.
- Go ahead and [pin](#) this Blender Chocolate Pots de Crème recipe. You know you’re going to need a super easy, crazy delicious dessert in the near future. Or, you may just want to pull out the blender right now. Either way, expect rave reviews and comments like Scott’s – “Wow, this is the best chocolate dessert you’ve ever made!”

Café Tips for making this Blender Chocolate Pots de Crème

- Make sure the cream is super hot before adding it to the chocolate chip mixture in the blender. You want it to not only melt the chips but also to cook the egg.
- These Blender Chocolate Pots de Crème can be made ahead. Store in the refrigerator for 3-4 days.
 - Garnish just before serving.
 - Remove these Blender Chocolate Pots de Crème from the refrigerator 30-40 minutes before serving to bring out the most flavor.
 - When adding ingredients to a blender container while the blender is on, a [small, inexpensive funnel](#) is worth its weight in gold. Just remove the center from blender cover and replace it with the funnel. You can then add more ingredients without a big mess.
 - This recipe is easily doubled. Garnish just before serving.
 - If you’re a dark chocolate lover, feel free to use a higher cocoa percentage chocolate in this recipe.
 - This dessert is quite rich, so small servings are recommended. I get 6 servings out of the recipe.
 - Use good quality chocolate chips for these Blender Chocolate Pots de Crème, although you don’t have to spend a fortune. I really like these [Costco chocolate chips](#).
 - A dusting of cocoa powder is a beautiful garnish for these delicious desserts. Wait till just before serving though, otherwise, the cocoa will disappear.