

## **Fresh Mint Mud**

Like a deep chocolate mousse with a weight problem, these little pots o' bliss are not for the weak. Infused with real mint leaves, they're little mint-chocolate bombs, best eaten with the tiniest spoon.

TIME: 20 minutes active time

MAKES: 8 serving

8 large egg yolks

1/2 cup sugar

1 1/3 cups heavy cream, lukewarm

1/3 cup chopped fresh mint leaves

6 ounces high quality dark chocolate (70% cacao), finely chopped

Whisk the yolks and sugar vigorously together in a large, stainless steel saucepan until the yolks become thick and pale. Add the cream and mint, whisk to combine, and cook the mixture over very low heat, stirring constantly with a heatproof spatula, until the mixture measures 170 degrees on an instant-read thermometer, but not over. (It should be steaming, but you don't want the eggs to curdle.) Pour the mixture through a fine-mesh strainer into a mixing bowl, and stir until the mixture cools to 150 degrees. Add the chocolate and stir until the chocolate has melted and the mixture is completely smooth.

Pour the chocolate mixture into very small cups (such as espresso cups), and refrigerate overnight, until firm. For the best mint flavor, let sit at room temperature for about 20 minutes before serving.