



Ingredients

Serves 6

- 150ml double cream
- ½ a vanilla pod, split in half lengthways
- 125g dark chocolate (70% cocoa), broken into pieces
- 100ml milk
- 2 egg yolks
- 1 heaped tbsp icing sugar
- 1 rounded tsp ground ginger
- 4-5 globes of preserved stem ginger, chopped into small pieces
- Several tsp ginger syrup (from the jar)

The Good Cook

Ginger chocolate pot

This little pot of rich chocolate is an old favourite of mine – and, blessedly, also enjoyed by many others. This time, however, its outing here has been embellished by a touch of ginger. The inspiration was to quietly catch a similar moment of biting into ginger chocolate.

Preheat the oven to 140°C/275°F/gas mark 1.

Warm the cream with the vanilla pod, whisk for a moment to disperse the seeds, then cover and leave to infuse for 30 minutes. Meanwhile, in a small saucepan, quietly melt the chocolate in the milk. Beat the egg yolks, icing sugar and ground ginger together until fluffy, then incorporate the chocolate/milk mixture and vanilla-infused cream and blend together thoroughly. Pass through a fine sieve into a jug.

Place the chopped ginger and a little ginger syrup in the bottom of 6 ramekins or small porcelain pots, then pour in the chocolate mixture from the jug until each pot is almost full. Put them into a deep roasting tin and pour in enough tap-hot water to come at least two-thirds up the side of the pots. Bake for 45-60 minutes, or until slightly puffed up and spongy to the touch of a finger. Remove from the oven, allow to cool for a few moments, then lift the pots from the water on to a clean tray. Refrigerate for at least 6 hours before serving. If you wish, eat with a little ice-cold pouring cream spooned into each pot.



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