

The Gypsy Chef

Aux Jardins des Thevenets Chocolate Chestnut Tarts

100 grams dark chocolate
120 grams salted butter
200 grams pot de creme de maroons
2 large eggs

Melt chocolate and butter together. Off heat Stir in the pot de creme.
Add the eggs one a t a time stirring until they are incorporated.
Pour into silicone molds and bake in a moderate oven until firm.

Serve with yogurt flavored with creme de maroons. Sprinkle with nutmeg.