

# Chocolate Cream

A creamy, custard dish for decadence at the dinner table. This recipe is adapted from a royal cookbook from 1716.

Find other chocolate recipes from the Chocolate Kitchen at Hampton Court Palace at [www.chocolatecookery.com](http://www.chocolatecookery.com)

## Ingredients: to make 8 cups

- 1.2l (2pt) whole milk
- 115g (4oz) caster sugar
- Yolk of 1 egg
- 70g (2½oz) dark chocolate (at least 80% cocoa solids (for hand worked chocolate use 55g (2oz))).

## Instructions:

- Add the milk and sugar into a saucepan and mix.
- Cook over a low heat for 15 minutes, until the sugar has dissolved.
- Whisk the egg yolk into the cream mixture.
- Simmer over a low heat until the cream has thickened. Do not boil.
- Take the pan off the heat and leave it to cool for 5 minutes.
- Break the chocolate into pieces and stir into the cream.
- Heat over a low heat for another minute. Continue to stir to fully incorporate the chocolate and to stop the mixture catching.
- Pour into bowls or china cups. Best enjoyed whilst still warm.

For more recipes from the Chocolate Kitchen, to find out about our live chocolate cookery events, or to learn more about George I's chocolate kitchen at Hampton Court Palace, visit:

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