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## CHOCOLATE POTS WITH OLIVE OIL AND SALT

Prep 50' – Resting 4h – Makes 6 – Easy

180g dark chocolate  
100ml milk  
300ml cream  
40g sugar  
2 eggs  
6 tsp good-quality, mild olive oil  
sea salt flakes, for sprinkling

1. Preheat the oven to 130°C fan.
2. Break up the chocolate and put into a mixing bowl.
3. Put the milk, cream and sugar into a small saucepan and bring to the boil, stirring at the beginning to dissolve the sugar.
4. As soon as the milk starts to bubble around the edges of the saucepan, take off the heat and pour over the chocolate. Stir until all the chocolate has melted, then add the eggs and stir vigorously until everything is well combined.
5. Divide the chocolate mix between 6 ovenproof ramequins and place them into a deep roasting dish. Pour boiling water into the dish so that it comes halfway up the sides of the ramequins. Carefully put the roasting dish into the preheated oven and bake for 20-25 minutes. The chocolate should be almost set but still have a wobble in the centre.
6. Take the ramequins out of the roasting dish and leave to cool at room temperature for a few hours. You can put them in the fridge once cooled, but remember to take them out 30 minutes before serving so that they are not too cold.
7. Just before serving, drizzle each chocolate pot with a bit of olive oil and sprinkle with sea salt flakes.

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