



## Coconut and dark chocolate pots de crème

*makes 6-8 little "pots"*

2 eggs + 1 egg yolk  
1/4 cup coconut sugar  
1 vanilla bean, split open and seeds scraped out  
1/4 tsp ground cardamom  
...  
100 g dark chocolate of good quality  
1 can (400 ml) organic coconut milk  
2 tbsp extra virgin coconut oil  
1 tbsp raw cacao powder  
a pinch of fine sea salt  
...  
cocoa nibs and/or coconut chips to sprinkle on top

- 1) Preheat the oven to 175° C (350° F).
- 2) In a bowl, beat the eggs and egg yolk with coconut sugar, vanilla seeds and cardamom until light and fluffy.
- 3) Finely chop the chocolate. Bring coconut milk to the boil, remove from the heat and add coconut oil and the chopped chocolate - whisking until well combined.
- 4) Add cacao powder and sea salt and pour the batter in small ramekins or jars — make sure to remove the foam that might have formed on top — and place them in a dish filled with hot water, so that they are half immersed.
- 5) Place the dish on the middle rack in the oven and cook for about 30 minutes. When ready, the middle of the creams should still be moving a little — the creams will settle once they cool down. Take the jars (or ramekins) out and let them cool down. Place a plastic wrap on top and keep in the fridge to rest for at least an hour before eating.