

CINNAMON-COCOA CUSTARD WITH ANCHO CHOCOLATE

*Chefsville
Kids*

COOKEE'S TOOL KIT

Measuring cups and
spoons
Medium bowl
Small Saucepan
Medium Saucepan
Strainer
Whisk
Spatula
Adult Supervision



Ingredients

2 ounces semi-sweet chocolate, finely chopped
½ teaspoon ancho chili powder
2 cups heavy cream, divided
¼ cup water
2 teaspoons powdered gelatin

1 cup milk
1 cinnamon stick
¼ cup sugar, plus 2 tablespoons
1 teaspoon ground cinnamon, divided
2 tablespoons cocoa powder
Pinch of kosher salt

Directions

1. Chill 4 glass serving dishes.
2. In a small saucepan, heat ½ cup cream until simmering. Pour over chocolate. Add chili powder. Whisk until smooth. Pour into the bottoms of the chilled glass dishes.
3. Chill 20 minutes.
4. Rinse out the saucepan, then add water and sprinkle gelatin over to soften.
5. In a larger saucepan, combine 1 cup cream, remaining milk, cinnamon stick, sugar and cinnamon. Bring to a boil, stirring frequently. Turn off the heat, let steep 10 minutes.
6. Discard the cinnamon stick. Stir in cocoa and salt.
7. Heat gelatin mixture until dissolved. Whisk into milk mixture. Strain into a liquid measuring cup and pour into serving dishes.
8. Chill until set, 2 hours or more.
9. Whip remaining cream with remaining sugar and cinnamon to soft peaks. Dollop onto custards and serve.



Serves: 4

Active Time: 25 minutes

Total Time: 2 hours, 25 minutes