

Ingredients

- 5 large egg yolks
- 4 Tablespoons granulated sugar (plus more for the burnt sugar topping)
- 2 cups heavy cream
- 1/2 vanilla bean, split
- 4.5 ounces dark chocolate, finely chopped
- extra sugar for topping (I used turbinado)

Directions

1. Preheat your oven to 300°F and assemble 4 ceramic crème brulee tarts in a roasting pan.
2. Whisk together two tablespoons of sugar with the egg yolks.
3. Bring the cream, two remaining tablespoons of sugar and vanilla bean to a simmer over medium heat. Once it begins to foam, remove from heat and fish out the vanilla bean. Scrape the vanilla seeds into the cream and discard the pod. Add the chocolate to the mixture and stir until completely melted and smooth.
4. Pour about 1/2 a cup of the warm chocolate cream into the bowl with the eggs while whisking. Then add the remaining cream and mix well.
5. On a large 4-cup glass measuring cup (or another large spouted vessel), place a fine mesh sieve over the vessel and pour in the custard.
6. Pour the strained mixture between the tarts, tapping the roasting pan gently on the counter to settle the custard and remove any air bubbles. Pour hot water into your roasting pan so it comes up roughly as high as the custard and then bake for 25-35 minutes, until set.
7. Allow to cool to room temperature and then chill in the refrigerator until cold.
8. When ready to serve, sprinkle each with 1-2 tablespoons granulated sugar and torch them until melted. Allow the sugar to set and then serve.

Source: [Not So Humble Pie](#)

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