



# THREE PÔTS DE CRÈME

Preparation time: 30 minutes

Chilling time: 2-3 hours

Use: egg cups or other small unusual containers – try liqueur glasses

Serves: 6

400ml (14fl oz) single cream

1 vanilla pod

25g (1oz) dark chocolate,  
minimum 60% cocoa solids, broken into pieces

25g (1oz) Maya Gold Chocolate, or  
other good-quality dark orange chocolate,  
broken into pieces

50g (2oz) white chocolate, broken into pieces

6 large egg yolks

50g (2oz) sugar

1/2 level teaspoon salt

Gently heat the cream with the vanilla pod until bubbles begin to form at the edge, but ensuring the cream does not boil. Remove from the heat and set aside to infuse.

Melt the chocolates separately in heatproof bowls suspended over saucepans of barely simmering water. (Keep the saucepans of water as you will need them later on.) Leave the chocolates to cool, then beat two of the egg yolks into each of the melted chocolates until the mixtures are smooth. Stir one third of the sugar and salt into each chocolate mixture until completely dissolved.

Remove the vanilla pod from the cream and gently stir one third of the cream into each chocolate mixture until well blended. Replace the bowls over saucepans of simmering water.

Cook until each mixture coats the back of a spoon, stirring all the time.

Pour each chocolate mixture into your chosen containers and chill for about 2-3 hours or until the mixture has set.



RayWhite

Two Dedicated  
Salespersons Every Listing

### Thinking of Selling ?

Your Written Property Appraisal will include:

- FREE GIFT CARD (TSCV)
- Written value range of your home
- Explanation as to how we determine the value range
- Explanation of our introductory commission
- Personalised in-depth details of sales relevant specific to YOUR home and YOUR area
- Explanation of what methods of sale are open to you
- Explanation of what marketing options are open to you
- Explanation of what improvements to your property would achieve the best outcome
- Evaluation of current market conditions and outlook

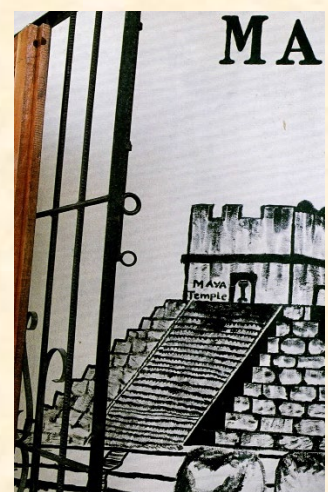
All professionally bound plus an electronic copy for your Broker, Banker or Financial Advisor



Team Commitment  
Loyalty & Gift Card

\$1,000 as a personal  
thank you from us.

*It's on the house!*



From 1983 through to 2009, Jasmine Sergeant enjoyed a successful career both as a Fine Dining Chef and as a Hospitality Consultant.

Sharing here with you is a growing database of recipes. Free.

Call Jasmine Sergeant of Team Commitment whenever you are curious of the value of your home.

Until then, please enjoy & feel free to share growing recipe database

Email: [jas.sergeant@raywhite.com](mailto:jas.sergeant@raywhite.com) Phone: 021 184 2626