**Dark Chocolate-Orange Pots de Creme**

**Ingredients:**

2 cups evaporated milk

3 cups whole milk

18 oz. chocolate chips

12 egg yolks

2/3 cup sugar

1 orange

Corn starch slurry

**INSTRUCTIONS**

1. Zest the orange. Mince the zest into fine pieces.
2. In a medium saucepan, whisk together the evaporated milk, whole milk, egg yolks, minced orange zest, and sugar.
3. Bring this mixture to a simmer over medium heat. Be careful not to burn. The mixture will thicken as it cooks, and should be the consistency of pudding when it is ready.
4. Put the chocolate chips in a medium sized bowl.
5. Once the milk mixture is hot and ready, pour over the chocolate pieces. Whisk until the mixture becomes smooth.
6. Divide the mixture evenly between the square plastic cups.
7. Put the cups in a 2” hotel pan and put in the cooler to set.