



**Recipes for
Memorable Gatherings**

enjoy

PERLA SERVAN-SCHREIBER

Photography by Nathalie Carnet

Flammarion



Little Coffee Custards

If, like me, you're a coffee fan, you'll love these little custards, which make the perfect finale after a main course of *Veal Pot-au-Feu with Ginger* (see recipe p. 173) or *Nine Vegetable Shortcut Couscous* (see recipe p. 128). If you eat one custard, you'll feel satisfied and light. Beyond that, I couldn't possibly say.

Times

Active: 20 minutes

Cooking: 40–45 minutes

**Makes 12 × 5-oz. (150-ml)
porcelain custard cups**

Ingredients

- 3½ cups (800 ml) whole milk
- ¾ cup (200 ml) heavy cream
- 4 tbsp instant decaf coffee granules
- 10 egg yolks
- 1 cup (7 oz./200 g) sugar

Heat the milk and cream in a saucepan over low heat and stir in the instant coffee until dissolved. Remove from the heat and let cool slightly.

Preheat the oven to 350°F (180°C/Gas mark 4). Line the base of a baking dish large enough to hold the twelve custard cups with aluminum foil.

In a mixing bowl (preferably with a spout), whisk the egg yolks and sugar together until pale and thick. Gradually pour in the coffee-infused milk and cream, stirring gently with the whisk to avoid creating froth.

Place the empty custard cups in the prepared baking dish and pour enough hot water into the dish to reach halfway up the sides of the cups.

Slowly fill the custard cups to within ½ in. (1 cm) of the tops, trying not to create air bubbles as you do so. If there are any bubbles, burst them with the tip of a knife or remove them with a teaspoon, so the custards will be smooth and shiny on top when cooked. If you leave them, little craters will form on the surface, which isn't very appetizing.

Cover the custard cups with a sheet of aluminum foil and cook for 40–45 minutes, checking occasionally to make sure the custards are not boiling. You'll know they are ready when they are set but still have a slight wobble.

Remove the baking dish from the oven and, taking care not to burn yourself, lift out the custard cups, and let cool to room temperature. Once the custards are no longer warm, you can chill them in the refrigerator.

Serve chilled or at room temperature.