



# Vertuo Desserts

## by Evelyn Jacob • [podsNespresso.com](http://podsNespresso.com)

---

### COFFEE POTS DE CREMÈ VERTUO CUPS

#### Ingredients

3½ cups heavy cream  
¼ cup granulated sugar  
2 shots strong decaf brewed espresso coffee  
¼ cup granulated sugar  
10 large egg yolks

#### Preparation

Put a large pot of water on to boil for the water bath. Position a rack in the middle of the oven and heat the oven to 325° F (163° C).

In a medium saucepan: combine the cream, brewed coffee and ¼ cup sugar. Bring to just below the boiling point. Stir to dissolve the sugar. Remove from the heat.

In a medium bowl, beat the egg yolks with ¼ cup sugar until smooth.

Gently whisk a little of the hot cream mixture into the yolks to begin to warm them, and then whisk the yolk mixture into the saucepan with the rest of the cream. Cook slowly, stirring constantly, until the mixture reaches 170°F (77°C) on an instant-read thermometer, 3-4 minutes.

Have 24 clean and empty Vertuo coffee pods at the ready for the individual-serve cups.

Pull out the oven shelf, put a cookie sheet on the shelf, then put a muffin pan on the cookie sheet. Fill each muffin container so the Vertuo cups will just touch the water, but not so much that the water will spill over when the Vertuo cup is placed in it; test one to determine the right fill level, then fill all the muffin pan openings with the hot water.

Divide the mixture among the Vertuo cups and place each into its own opening in the muffin pan. Bake for about 25-35 minutes. The center of the Pot de Crème will be 150° to 155° (65-68°C) on your thermometer.

Remove from oven and let cool while still in their water bath. Remove from water bath and cover with plastic wrap; refrigerate at least 8 hours. Garnish with whipped cream or a chocolate covered coffee bean (or both).