

**Mocha Crème Brulee**  
**Serves 4 8oz. portions**

24 oz.        Heavy Cream  
10 ea.        Egg Yolks  
5 oz.         Sugar  
1/3 c.         Chocolate sauce  
1/3 c.         Coffee  
1 tsp.         Vanilla extract  
                Season with Cinnamon and Nutmeg

**Method:** Puree all the ingredients together until smooth. Portion into cups and place in water bath and cover in foil. In 350-degree oven bake for 25 min. Jiggle the pan and check if centers are set. Continue to bake and check frequently until done. Chill and caramelize sugar on top before serving.