



## **Butterscotch Pot au Cream**

This is a great winter dessert for dinner parties, we serve them with shortbread cookies. You can use espresso cups that can make for a fun presentation.

Yeilds 10 pot au creams

3 ¼ cups heavy cream  
¼ teaspoon salt  
½ vanilla bean split & scraped  
6 ozs butterscotch chips  
6 large egg yolks  
2 tablespoons brown sugar  
2 tablespoons scotch

- simmer cream, salt & vanilla do not let boil
- remove from heat add chips and whisk till smooth
- bring scotch, brown sugar and a touch of water and reduce for 6 minutes
- whisk yolks and temper with cream mixture and then add scotch mixture
- strain, and cook in custard cups in a water bath at 325