Cocoa Navy Bean Pots De Creme

FOODSERVICE

SERVING SIZE: **24**

Ingredients

- 2 1/8 quarts Heavy Cream
- 3 cups **Furmano's Navy Beans,** Drained
- 2 dozen Egg Yolks
- 1 1/3 cups Sugar
- 1 1/3 fluid ounces Vanilla
- 2 fluid ounces Soy Sauce
- 1/2 cup Cocoa Powder

In This Recipe



Navy Beans in Brine

Preparation

1. Place Heavy Cream, Drained Navy Beans, Soy Sauce, and Cocoa Powder in a food processor and pulse to puree beans.
2. Place heavy cream mixture in a small sauce pot and heat over a medium flame.
3. In a large separate bowl, blend the Egg Yolks and Sugar.
4. Slowly pour heavy cream mixture into egg mixture, taking care to whisk egg mixture while pouring heavy cream. Preheat oven to 350*
5. Place bowl over a pot of boiling water and mix until mixture becomes thick.
6. Divide mixture into 6 oven proof containers.
7. Place containers in a deep cake pan and fill pan with water to reach a level of at least half the containers. Bake at 350* for 2 hours.

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