



Foxy Lady Chocolate Velvet

Recipe by our good friend Chef Paul Mach, professor of culinary arts at Penn College of Technology and co-host of "You're the Chef", a public television cooking series.

Makes 8 dessert portions

Soup

1 ½ c. Heavy cream
¾ c. Granulated sugar
1 c. **Foxy Lady Blush** wine
6 oz. Real semisweet chocolate chips, room temp.

Custard

3 each Eggs
½ c. **Foxy Lady White** wine
¼ c. Heavy cream
¼ c. Sugar

Garnish

1 c. Heavy cream, whipped for garnish
as needed Cocoa powder
as needed Fresh berries

For the soup:

Bring the heavy cream, wine and sugar to a boil, whisking to dissolve the sugar. Pour the hot cream over the chocolate and whisk until the chips dissolve completely. Cover and chill.

For the custard:

Combine all the ingredients and pour through a sieve. Spray oven-proof baking dishes with no-stick spray and fill them 2/3 full with the flan mixture. Place the filled cups into a baking pan and place them in a 300° oven on a middle rack. Fill the baking pan half full of water. Bake the custards for 1 hour, or until custard is very firm to the touch and a toothpick inserted into the center comes out completely clean. Chill in the cups, then cover and hold for service.

To serve the soup:

Unmold the custard by scoring around the outside of the baking dish and inverting into the serving bowl. Ladle a portion of the soup around the custard. Top with some whipped cream, dust with cocoa powder and add fresh berries as desired. Serve with a glass of Hunt Country **Ruby Port**.