



# chocolate pate

A RECIPE BY ASHLEY POWER

## ingredients

- 15 oz chopped chocolate
- 1 cup heavy cream
- 4 tablespoons butter (diced)
- 4 large egg yolks
- 3/4 cup sifted powdered sugar
- 4 tablespoons of
  - vanilla, rum, citrus extract or bourbon

OPTIONAL : powdered sugar, citrus, chocolate, cocoa, sliced or ground nuts, candied nuts, or fresh berries

## directions

- Line a loaf pan with plastic wrap or use silicon molds for the pate.
- TIP: Spray the loaf pan with grease spray for easier lining.
- In a double boiler (small pot of boiling hot water and metal bowl), combine chocolate, butter, and heavy cream. Use a rubber spatula to scrape down edges so chocolate doesn't burn.
- Beat yolks and sifted sugar into chocolate mixture.
- Add in vanilla.
- Pour into prepped molds and freeze for 4-6 hours or overnight.
- Unwrap, slice with a hot wet knife. Garnish and Enjoy!