



PARTY STARTERS

CHOCOLATE CRÈME BRULÉE

- 1 cup half-and-half
- 1 cup heavy cream
- $\frac{2}{3}$ cup semisweet chocolate pieces
- 1 **TSG Crème Brulée**
prepared whipped topping

1. Combine half-and-half, heavy cream and semisweet chocolate pieces in medium saucepan. Heat over Medium heat, stirring until chocolate is melted.
2. Whisk in contents of Crème Brulée packet; bring to a boil over Medium heat, whisking continuously. Remove from heat and allow to cool 10 minutes.
3. Pour into 4 soufflé cups. Refrigerate, covered, for at least an hour.
4. Top with a dollop of whipped topping and sprinkle with contents of caramelizing sugar packet before serving.

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