

Chocolate Ginger Popovers

by Chef Kurt von Kahle

10-12 mini popovers

Heat Convection Oven 350°

Ingredients:

3 Eggs Room Temperature

1 1/2 cups of milk

1 Tbls Butter, melted

1/2 tsp grated fresh ginger

1 1/2 cups AP Flour

1 Tbl Sugar

3/4 tsp salt

2 ounces chocolate, chopped or use a grater

Butter or cooking spray

Method:

Grease muffin tins with butter or cooking spray.

In a glass or stainless steel bowl, whisk eggs, add milk and ginger.

In another bowl combine flour, sugar and salt. Add in liquid and melted butter lightly stirring to just combine (don't over mix).

Fill tins 2/3 with batter then sprinkle chocolate over the top

Place tins in oven on the 3rd rack level and set a timer for 18 minutes.

When time is up turn the oven to Bake at 350° and continue cooking for approximately 15 minutes or until golden and solidly formed.

For serving you may dust with cinnamon and powder sugar or perhaps a pinch of cayenne and cocoa powder.

Enjoy!