Chocolate Pot de Cremes

1 cup heavy cream
2 eggs, room temperature preferred
1 heaping cup chocolate chips (mini chips preferably)
Pinch salt

In a small saucepan, heat the heavy cream until hot and simmering.

Crack the eggs into a blender. Add the chocolate chips and pinch of salt and pulse several times to break up the chocolate chips.

Once the cream is simmering, transfer to a measuring cup with a pour spout, and working quickly, turn the blender on and pour the hot cream into the blender. Keep the motor running until everything is well blended and smooth.

Pour into 4-6 glasses, mason jars, ramekins, or any other holding vessel you prefer. Refrigerate for at least 4 hours, or until set. Serve with whipped cream, fresh berries or chocolate shavings.