



# HOT CHOCOLATE SOUFFLE'



Tested on model:  
CDT-107E



Weight before cooking:  
1.620 g  
Weight after cooking:  
1.550 g



Servings:  
36 pcs



Recommended tray:  
2 stainless steel t.  
GN 1/1 20 mm



Total time:  
7'

PHASE									
1		0%	200°	7'	---	---	H	YES	0
2									
3									
4									
5									
6									

## INGREDIENTS

Dark chocolate 72%: 360 g  
Butter: 300 g  
Egg yolks: 12 pcs  
Caster sugar: 200 g  
Flour type 0: 120 g  
Egg whites: 12 pcs  
Caster sugar: 40 g

## PREPARATION

Melt chocolate in a bain-marie with butter, making sure that the water does not exceed 70°C. Once melted, mix with a whisk, incorporate sifted flour and allow to cool to room temperature.

Beat egg yolks with caster sugar (200 g) and add them to the chocolate mixture.

Beat egg whites with sugar (40 g) until stiff and add the first mixture to the latter.

Grease the aluminum moulds then fill them to 45 g each and put in the fridge to set firm for at least 2 hours.

Bake following the parameters.

Serve with crème anglaise and berries.