CHOCO SOUFFLE'

PASTRY CHOCO SOUFFLE

Chocolate soufflé mix with the 25% of the finest dark chocolate included, the ideal to make this delicious dessert marked by a creamy soft center.



MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or contact our team.
No applications provided for this product.

DETTAGLI PRODOTTO

Codice prodotto 01070514

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

Cereals

irca GROUP Extraordinary made simple.

Soybeans

Cross-contaminations

Eggs

Milk

Nuts

Mustard

Sulphur

INFO

Description
mix in powder for the realization of chocolate soufflé with tender core.

Denomination
semifinished pastry product.

Directions for use
BASIC RECIPE (dosage for 24 moulds)
CHOCO SOUFFLE' 1.000g
whole eggs 700g
dark chocolate 450g
It is advisable to use Reno chocolate 64% or Reno 72%.
INSTRUCTIONS: melt the chocolate in bain-marie or in micro-waves oven. Knead in planetary mixer with paddle or by hand with whisk CHOCO SOUFFLE' and eggs, add the melted chocolate and stir reaching a homogeneous mixture. Deposit the obtained mixture in aluminium single portion moulds which have been previously greased (85-90g each mould). Let rest in the refrigerator for 15-20 minutes and bake for 7-9 minutes at 230-240°C in traditional ovens and at 200-220°C in thermo-ventilated ones. Remove from moulds, dust with BIANCANEVE PLUS and serve still lukewarm.
For a longer preservation it is possible to freeze the product already baked and warm it subsequently in micro-waves oven at 500W for 20-25 seconds.
NOTICE: to obtain a softer internal consistency replace 100 g of eggs with 100 g of water.