

CHOCO SOUFFLÉ

Intermediate level

PROCEDURE

CHOCO SOUFFLE'	1.000g
eggs	600g
water	100g
MINUETTO FONDENTE ECUADOR 70%	450g

NOTICE: to obtain a more liquid inner consistency, replace 100 g eggs with 100 g water.Melt the chocolate in bain-marie or in micro-waves oven. Knead in planetary mixer with paddle or by hand with whisk CHOCO SOUFFLÉ 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). Place in refrigerator for 15-20 minutes and bake for 8-9 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 750W for 20-25 seconds.