



# Winter Choco soufflé

chef Intermediate level

## - Rhum small-pie:

### Ingredients

CHOCO SOUFFLÉ

eggs

RENO CONCERTO CIOCCOLATO EXTRA FONDENTE

64%

JOYPASTE RHUMBA

### Preparation

1.000 g Melt the chocolate in the micro-wave oven. Mix in a planetary mixer equipped with paddle or by hand with a whisk CHOCO-SOUFFLÉ and eggs, add the melted chocolate, the JOYPASTE and mix until a smooth paste.  
700g  
400g Deposit the obtained mixture in aluminium single-portion moulds which have been previously greased (85-90 g each mould). Place in refrigerator for 15-20 min. and bake for 8-9 min. at 230-240°C in traditional ovens and at 200-220°C in thermo-ventilated ones.  
80g

## - Rhum small-pie:

### Ingredients

water

FRUTTIDOR ARANCIA

JOYPASTE CANNELLA

### Preparation

100 g Melt the chocolate in the micro-wave oven. Mix in a planetary mixer equipped with paddle or by hand with a whisk CHOCO-SOUFFLÉ and eggs, add the melted chocolate, the JOYPASTE and mix until a smooth paste.  
400g  
15g Deposit the obtained mixture in aluminium single-portion moulds which have been previously greased (85-90 g each mould). Place in refrigerator for 15-20 min. and bake for 8-9 min. at 230-240°C in traditional ovens and at 200-220°C in thermo-ventilated ones.