

WINTER CHOCO SOUFFLÉ

👤 Intermediate level

- RHUM SMALL-PIE:

CHOCO SOUFFLE'

eggs
RENO CONCERTO CIOCCOLATO EXTRA
FONDENTE 64%

JOYPASTE RHUMBA

1.000 g

700g

400g

80g

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. 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.

- RHUM SMALL-PIE:

water

FRUTTIDOR ARANCIA

JOYPASTE CANNELLA

100 g

400g

15g

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. 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.