



Winter Choco soufflé

👨‍🍳 Intermediate level

- Rhum small-pie:

Ingredients

CHOCO SOUFFLE'

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
- 700g 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 Deposit the obtained mixture in aluminium single-portion moulds which
- 80g 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:

Ingredients

water

FRUTTIDOR ARANCIA

JOYPASTE CANNELLA

Preparation

- 100 g Melt the chocolate in the micro-wave oven. Mix in a planetary mixer
- 400g 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.
- 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.