

Chocolate Soufle

12oz Bittersweet Chocolate (not unsweetened) or semisweet chocolate
¾ cup (1 ½ sticks) of unsalted butter cut into small pieces
6 large eggs separated
2 teaspoons of vanilla extract
12 tablespoons of sugar (6 for the egg yolks / 6 for the egg whites)

Note: extra butter and sugar to brush 10 / 4 oz. Ramekins and keep stored in refrigerator in a hotel pan or high heat baking dish lined vit parchment paper.

Note: Pre-heat oven 400 F

1. On a double boiler melt chocolate and butter together, remove from heat and reserve in a warm area.
2. In one bowl whisk together 6 egg yolks with 6 tablespoons of sugar until pale yellow and double in volume.
3. In 3rds fold in the Chocolate to the egg yolk mixture until combined, then fold in vanilla extract.
4. Start whisking the egg whites as they start to form slowly add the 6 tablespoons of sugar until you arrive to stiff peaks.
5. Fold egg white mixture in 3rds into chocolate mixture and add to ramekins and bake 18minutes.
6. Serve immediately .