



## CHOCO SOUFFLE' 6

Chocolate soufflé mix with the 25% of the finest dark chocolate included, the ideal to make this delicious dessert marked by a creamy soft center.

### PRODUCT DETAILS

COD 01070514

CLAIMS

### DIRECTIONS FOR USE

BASIC RECIPE (dosage for 24 moulds)

CHOCO SOUFFLE' 1.000g

whole eggs 700g

dark chocolate 450g

It is advisable to use Reno chocolate 64% or Reno 72%.

INSTRUCTIONS: melt the chocolate in bain-marie or in micro-waves oven. Knead in planetary mixer with paddle or by hand with whisk CHOCO SOUFFLE' 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). Let rest in the refrigerator for 15-20 minutes and bake for 7-9 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 500W for 20-25 seconds.

NOTICE: to obtain a softer internal consistency replace 100 g of eggs with 100 g of water.

### TECHNICAL DENOMINATION

semifinished pastry product.

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS

