



CHOCO SOUFFLÉ

STEP 1

INGREDIENTS

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| CHOCO SOUFFLE' | g 1.000 |
| EGGS | g 600 |
| WATER | g 100 |
| MINUETTO FONDENTE ECUADOR 70% | g 450 |

PREPARATION

NOTICE: to obtain a more liquid inner consistency, replace 100 g eggs with 100 g water. Melt the chocolate in bain-marie or in micro-waves oven. Knead in planetary mixer with paddle or by hand with whisk CHOCO SOUFFLÉ 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). Place in refrigerator for 15-20 minutes and bake for 8-9 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 750W for 20-25 seconds.

STEP 2

INGREDIENTS

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| BIANCANEVE PLUS | To Taste |
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