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Chocolate Souffle Recipe

Cooking & Cuisine Guide



Preheat the oven: Preheat the oven to 375°F (190°C).

-  **Melt the chocolate and sugar:** In a double boiler or a heatproof bowl set over a pot of simmering water, melt the chocolate and sugar, stirring occasionally.
-  **Temper the egg yolks:** In a separate bowl, whisk together the egg yolks and salt until pale yellow. Gradually add the warm chocolate mixture to the egg yolks, whisking constantly.
-  **Add the milk and vanilla:** Whisk in the whole milk and vanilla extract.
-  **Whip the egg whites:** In another large bowl, beat the egg whites until stiff peaks form. Set aside.

6. **Fold the egg whites into the chocolate mixture:** Gently fold the egg whites into the chocolate mixture using a rubber spatula or whisk. 7. **Beat the egg whites until stiff and glossy:** Beat the egg whites until they become stiff and glossy, about 5-7 minutes. 8. **Divide the batter:** Divide the batter evenly between six ramekins or small baking dishes. 9. **Bake and unmold:** Bake for 12-15 minutes or until puffed and set. Remove from the oven and let cool in the ramekins for 1 minute, then invert onto plates.

Tips:

- 🍳 Use high-quality chocolate and fresh egg yolks for the best flavor.
- 🍳 Don't open the oven door during baking to prevent collapse.
- 🍳 If the soufflé doesn't rise, it may be due to overmixing or underbeating the eggs.

Enjoy your delicious homemade chocolate soufflé!

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