



# CHOCOLATE SOUFFLÉ CAKE



## QimiQ BENEFITS

- Light, fluffy and moist consistency
- Deep freeze stable, frozen soufflé cakes can be regenerated without loss of quality



15



easy

## INGREDIENTS FOR 809 G

<b>100 g</b>	QimiQ Cream Base
<b>200 g</b>	Cream cheese
<b>45 g</b>	Sour cream 10 % fat
<b>33 g</b>	Granulated sugar
<b>15 g</b>	Corn flour / starch
<b>140 g</b>	Dark chocolate (40-60 % cocoa)
<b>12 g</b>	Rum
<b>110 g</b>	Whole egg(s)
<b>120 g</b>	Egg white(s)
<b>33 g</b>	Powdered sugar
<b>1 g</b>	Salt

## METHOD

1. Mix the cream cheese, sour cream, QimiQ Sauce Base, granulated sugar and starch and heat to 90°C.
2. Allow the mixture to cool slightly (80°C). Melt the chocolate in it and finish with the rum.
3. Add the whole eggs and mix well. Heat at 80°C to bind, whilst stirring continuously.
4. Whisk the egg whites with the icing sugar and salt until just before soft peak stage. Mix into the cooled chocolate mixture.
5. Grease the soufflé moulds with butter and sprinkle with icing sugar. Pour in the mixture and bake in a water bath at 120°C for approx. 25-30 minutes.