



SOFT CENTRED CHOCOLATE SOUFFLÉ

QimiQ BENEFITS



15



easy

INGREDIENTS FOR 6 PORTIONS

| | |
|--------------|----------------------------|
| 50 | QimiQ Cream Base |
| 75 g | Butter |
| 125 g | Chocolate |
| 2 | Egg(s) |
| 2 | Egg yolk(s) |
| 50 g | Sugar |
| 50 g | Flour, plain |
| | Butter, for the baking tin |

METHOD

1. Preheat the oven to 180° C (conventional oven).
2. Melt the QimiQ Classic, butter and chocolate over a hot water bath.
3. Remove from the heat. Allow to cool slightly and quickly whisk in the eggs and egg yolks. Add the sugar and flour and mix well.
4. Pour into greased soufflé dishes and bake in the hot oven for approx. 10 minutes.