



JERNEJ KITCHEN

EASY CHOCOLATE SOUFFLE

Easy Chocolate Souffle is a decadent, rich chocolate dessert. Master it by following this easy step by step recipe with tips and tricks.

SERVES	4	PEOPLE
PREPARATION:	15	MINUTES
BAKE:	20	MINUTES
TOTAL TIME:	35	MINUTES

INGREDIENTS FOR PREPARING THE SOUFFLE RAMEKINS

4 tbsp sugar

2 tbsp butter

EASY CHOCOLATE SOUFFLE

50 g sugar (1/4 cup or 1.8 oz)

40 g all-purpose flour (1.4 oz)

1/2 tsp salt

200 ml milk (7 oz)

40 g butter (1.4 oz)

140 g chocolate (60% cacao) (5 oz)

4 egg yolks (75g / 2.6 oz)

4 egg whites (140g / 5 oz)

30 g sugar (for egg whites) (1 oz)

TOOLS AND EQUIPEMENT

saucepan

souffle ramekins (9 cm / 3.5-inches in diameter and 4,5 cm / 1.8-inch high

bowl

electric mixer

spatula

pekač

DRY INGREDIENTS

Add dry ingredients to a saucepan: sugar, all-purpose flour, and a pinch of salt. Stir to combine. Add the milk and stir to combine using a whisk.

COOK THE INGREDIENTS

Place the saucepan over high heat and add the butter, cut on small cubes. Using a whisk, stir until the butter is completely incorporated. Make sure you stir on the bottom of the saucepan as well to prevent the mixture from sticking to the pan. Bring to a boil, then cook for 30 seconds. Remove from the heat. Add the chopped chocolate, incorporate using a whisk. Add the egg yolks and incorporate them as well using a whisk.

TIP

[At this point, you can store the mixture in the fridge for up to five days.](#)

PREPARE THE SOUFFLE RAMEKINS

Preheat your oven to 190 °C / 375 °F (preheat to 175 °C / 350 °F if you are using a convection oven). Grease your souffle ramekins (9 cm / 3.5-inches in diameter and 4,5 cm / 1.8-inch high) generously with butter. Add a tablespoon of sugar to each ramekin. Coat each ramekin (bottom and sides) with sugar, turn the ramekin after coating to get rid of any excess sugar. It's super important to grease and coat the ramekins evenly or the souffle will not rise evenly while baking.

BEAT THE EGG WHITES

Beat the egg whites until you get stiff peaks. Beat with an electric mixer on medium speed. When the egg whites become

frothy, add the sugar and beat until the egg whites have a stiff peak. Fold third of the egg whites into the chocolate mixture. Then gradually gently fold in the remaining whites using a spatula. The mixture has to be light, airy and smooth.

FILL THE SOUFFLE RAMEKINS

Fill the ramekins to the top. Using a palette knife level off the surface, scraping any excess mixture back into the bowl with the souffle batter. The ramekins must be filled with a nice, straight edge. Clean the edges of your souffle ramekin with a kitchen towel for a prettier presentation later.

BAKE AND SERVE

Place the ramekins onto a large baking sheet and place in the preheated oven. Bake for 16 minutes at 190 °C / 375 °F (or 175 °C / 350 °F - convection oven) for a nice, gooey interior OR for 18 minutes for a nice, airy and light interior OR bake for 20 minutes for well baked. We usually bake between 16 - 18 minutes. Serve immediately. Optionally sprinkle your chocolate souffle with cocoa powder or serve with vanilla bean ice cream or [homemade vanilla sauce](#).