

Single Origin
CHOCOLATE



REPÚBLICA DEL CACAO®

HARVESTED & PRODUCED in LATIN AMERICA

CHOCOLATE SOUFFLÉ

Yield: 10 soufflés (2 oz each)



60 gr (2.12 oz) egg yolks
300 gr (10.6 oz) milk
20 gr (.07 oz) corn starch
200 gr (7.5 oz) egg whites
80 gr (2.8 oz) sugar

BASED ON YOUR CHOCOLATE SELECTION

DARK CHOCOLATE

305 gr (10.76 oz) Grower's Choice 71%
Cacao, Dark Chocolate

320 gr (11.30 oz) Peru 62% Cacao,
Dark Chocolate

375 gr (13.23 oz) Grower's Choice 58%
Cacao, Dark Chocolate

375 gr (13.23 oz) Ecuador 56% Cacao,
Dark Chocolate

- ▶ Melt the chocolate. Boil the milk with the corn starch. Pour on the melted chocolate and whisk until smooth. Meanwhile, beat the egg whites with the sugar until they are soft peaks.
- ▶ Add a portion of the whipped eggs into the chocolate mixture, and then the egg yolks.
- ▶ Smooth the mixture with a spatula and add the rest of the egg whites.
- ▶ Place into buttered and sugared ramekins. Bake in a convection oven at 374° F (190° C) for 6–7 minutes depending on the size.
- ▶ The desired result is to have a creamy, almost liquid soufflé center.

NOTE:

Before baking the soufflés can be kept for a few hours in the refrigerator or for several days in the freezer.



Single Origin
CHOCOLATE

REPÚBLICA DEL CACAO®

HARVESTED & PRODUCED in LATIN AMERICA

222 Water Street • Brooklyn, NY 11201

Phone: 718-522-7001

infousa@republicadelcacao.pro

