



---

## BAKED CHOCOLATE SOUFFLÉ

---

### *INGREDIENTS*

- 250ml (1 cup) Homogenized Milk
- 100g (2/3 cup) Rogers' Chocolates Milk or Dark Fondue & Baking Chocolate
- 40g Bermenaise (2tbsp butter & 2 tbsp flour)
- 4 Egg yolks
- 6 Egg whites
- 56g Sugar

### *METHOD*

1. Preheat oven to 350°F.
2. Whip egg whites and sugar until soft peaks form.
3. Using a heavy pot, bring milk to a scald (until it is hot with steam but not boiling). Remove from heat and add chocolate. Stir until dissolved. Return to medium heat.
4. Whisk bermenaise into the chocolate mixture and mix thoroughly until thickened.
5. Remove from heat, whisk in egg yolks, fold in pre-whipped egg whites.
6. Ladle or pipe into prepared ramekins until full. Place on baking tray and bake for 23 minutes. Carefully removed from oven and serve immediately.
7. Dust with Rogers' Sweet Ground Chocolate and garnish with a strawberry coulis or compote and a dollop of cream and chocolate shavings. This dessert is very sensitive and must be served immediately.

*Yields approx. six servings*

