



Recipes by Hubert Keller

Chocolate Soufflé

Ingredients:

(Yields: Makes 8 individual soufflés)

For Souffle Molds:

- Softened butter (approximately ½ stick)
- Sugar for dusting

For Souffles:

- 8 tablespoons butter
- 10 tablespoons all purpose flour
- 2 cups milk
- 6 ounces semi-sweet baking chocolate, chopped into small pieces
- 2 ounces unsweetened baking chocolate, chopped into small pieces
- 1 cup sugar
- 2 tablespoons vanilla extract
- 2 tablespoons dark Jamaican rum
- 8 egg yolks

For Meringue

- 10 egg whites
- 1 teaspoon sugar
- ½ teaspoon cream of tartar
- ¼ cup powdered sugar, for dusting

Directions:

Put a rack on the lowest level of the oven and preheat to 375°F.

Brush 8, 6-ounce individual soufflé molds or ramekins with the softened butter. Dust the bottom and sides of the molds with granulated sugar by pouring in a couple of tablespoons of sugar, then swirling around. Pour and shake out any excess sugar.

To make the roux, use a medium saucepan to melt 8 tablespoons of butter over medium heat. Whisk in the flour and stir constantly for approximately 3 minutes. The mixture should be very smooth. Turn off the heat and let sit.

In a small saucepan, heat the milk over a low heat until it comes to a slow simmer. Whisk in both chocolates and stir until melted. Add the 1 cup of sugar, vanilla, and rum, and whisk until smooth.

Gradually pour the chocolate mixture into the butter and flour mixture. Turn the heat back to low and whisk constantly until the mixture thickens and begins to bubble, about 5-7 minutes.

Whisk in the egg yolks one at a time until fully incorporated.

Turn off the heat and transfer the mixture into a large mixing bowl.

In a separate bowl, combine egg whites, 1 teaspoon sugar, and cream of tartar. Whip with an electric mixer on medium-high speed until soft peaks form.

Using a rubber spatula, transfer ¼ of the egg whites into the soufflé mixture and stir until fully combined.

Add half of the remaining egg whites and fold gently together until mixture is smooth, being careful to keep the airiness and lightness of the mixture. Add the remaining egg whites and fold in gently.

Spoon the mixture into the prepared soufflé molds filling ¾ of the mold. Bake 12-14 minutes or until the soufflés have risen and browned.

Dust with powdered sugar and serve immediately.