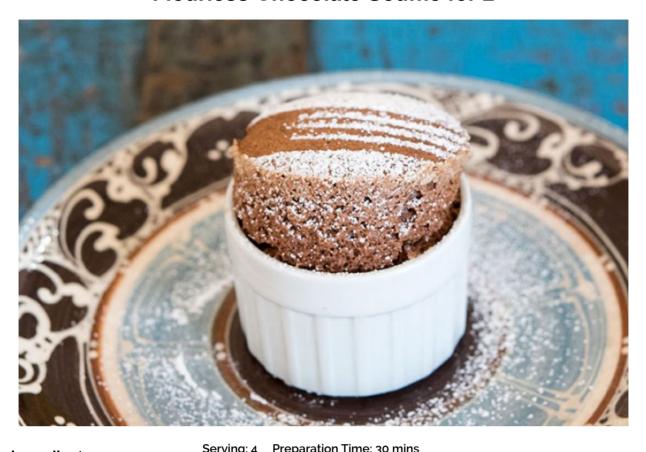
Flourless Chocolate Soufflé for 2



ents:	Serving: 4	Preparation Time: 30 mins
ark chocolate 70%	60 Grams	(2 oz)
ater	30 Grams	(1 oz or 2 Tbs)
utter (at room mperature)	30 Grams	(1 oz or 2 Tbs)
gg Yolk	1	
ıgar	30 Grams	(1 oz or 2 Tbs)
gg Whites	2	
alt	a pinch	
ıgar	15 Grams	(1/2 oz or 1 Tbs)
utter for mold	60 Grams	(2 oz or 4 Tbs)
ugar for mold	30 Grams	(1 oz or 2 Tbs)
	ark chocolate 70% ater utter (at room mperature) gg Yolk ugar gg Whites alt ugar	ark chocolate 70% 60 Grams ater 30 Grams utter (at room 30 Grams mperature) gg Yolk 1 ugar 30 Grams gg Whites 2 alt a pinch ugar 15 Grams utter for mold 60 Grams

Preparation mode:

- 1. Butter 4 molds (5 cm/ 2 inches), put them in the fridge 10 minutes, remove and butter again, then sprinkle with sugar, make sure sugar covers inside of molds up to the rim. Pass the tip of your thumb to "clean" the rim of the mold.
- 2. Chop chocolate, combine with liquid, melt gently over simmering water. Stir in the butter, cool at room temperature.
- 3. Whisk yolks and 30 gr/1oz of sugar until light in color and sugar is dissolved. Stir in whipped yolks into chocolate mixture.
- 4. Whip egg whites with salt and add 30 gr/1oz of sugar gradually, keep whipping until a soft peak forms. Stir 1/4 of the whipped whites into the chocolate mixture, then fold the rest of the remaining whites.
- 5. Place in the molds and bake at 400°F/205°C for 10 minutes or until puffed. Serve immediately.

