

Chocolate soufflé

Ingredients required for 6 persons

Preparation time 30 minutes

Difficulty medium

Ingredients

For the soufflé

200 g dark chocolate couverture
50 g coconut oil
100 g sugar
75 g flour
4 eggs
2 egg yolks
0.5 Prise salt
1 TL butter
1 TL vanilla almond spice oil

For garnishing

50 g cocoa powder
strawberries or blueberries
fresh mint



Preparation

Melt chocolate and coconut oil in a hot water bath. Add the sugar and stir.

Beat flour, eggs, egg yolks, salt and a few drops vanilla almond spice oil in a second bowl. Carefully fold in the chocolate. Grease ramekins with butter. Pour the dough in the ramekins and bake at 220 °C for 12 minutes. Let rest for around one minute after baking.

Carefully retrieve the soufflés from the ramekins before serving. Place on a plate, dust with cocoa powder and garnish with fresh mint, strawberries or blueberries.