

## **Chef Doug Weinstein's Chocolate Soufflé Recipe**

**YIELD:** Four 8-ounce ramekins

### **INGREDIENTS**

- 2 tablespoon butter, plus more for the ramekins
- 2 tablespoon all-purpose flour
- 1 cup milk
- 4 tablespoons sugar, plus more for the ramekins
- 4 ounces bittersweet (or dark) chocolate, chopped finely
- 4 eggs, separated

For chocolate sauce:

- 2 tablespoons water
- 2 tablespoons sugar
- 2 ounces dark chocolate, chopped
- 1 tablespoon cocoa powder (plus water)
- 1 tablespoon butter

### **INSTRUCTIONS**

1. Brush the inside of the ramekins with soft butter and coat with sugar.
2. Preheat oven to 375 F.
3. Melt the butter in a small saucepan, add the flour and whisk until smooth.
4. Add the milk and 1 tablespoon sugar and boil, whisking constantly, until very thick.
5. Add chocolate to hot base and mix until melted.
6. Mix in the egg yolks.
7. Keep base warm while whipping whites.
8. Whip egg whites to soft peaks, then slowly add 1 tablespoon sugar and continue whipping to firm, moist peaks.
9. Slowly whisk 1/3 of the meringue into base to soften, then fold in remaining meringue.
10. Fill prepared ramekins up to 1/4 inch from the top.
11. Bake for 18 to 20 minutes.

### **Chocolate Sauce**

1. Mix together water, sugar, and chopped chocolate, and place over medium heat.
2. Stir constantly until mixture begins to boil.
3. Blend cocoa powder with a small amount of water to make a smooth, soft paste.
4. Whisk cocoa paste into chocolate mixture and return to a boil, stirring constantly for 1 minute to thicken.
5. Strain and whisk in butter. Serve with the soufflés.