

CHOCOLATE SOUFFLÉ CAKE

  Easy










MATERIALS

Whisk
 Knife
 Bowls
 Measuring spoons
 Measuring cups
 Sheet pan
 Wire rack
 Springform pan
 Parchment paper

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

- Unsalted butter (cut into 8 pieces)  115 g
- Fine-quality bittersweet chocolate  340 g
- Lightly sweetened fresh whipped cream or crème fraîche  6 g
- Confectioner's powdered sugar  1 g
- Pure Vanilla extract  6 g
- Sugar  135 g
- Egg  5 Pieces
- All Purpose Flour  17 g
- Kosher salt 



HOW TO MAKE !

STEP 01 PREPARE THE BATTER

Preheat the oven to 350°F (175°C). Grease a 9-inch (23cm) springform pan with butter, fit the bottom with parchment paper, and grease the paper. Combine the chocolate and butter in a large metal bowl, set it over a saucepan of simmering water, stir frequently until the chocolate and butter are melted. Remove from the heat and let the mixture cool down completely.

Whisk in the vanilla extract, salt, and 65g of sugar. Add the egg yolks one at a time, whisking well after each addition. Whisk in the flour. In a medium bowl, use an electric mixer set at medium-high speed to beat the egg whites together with a pinch of salt. Beat until soft peaks form. Add the remaining 65 g of sugar a little at a time, and continue beating the whites until they hold stiff, glossy peaks. Whisk about a quarter of the egg whites into the chocolate mixture, then use a rubber spatula

STEP 02 ASSEMBLY

When the cake has finished baking, transfer it to a wire rack and let it cool for 10 minutes. Gently unmold it from the pan and let it cool to room temperature. Adorn the cake with sugar coated kumquats or citrus slices. Dust the top with powdered sugar. Serve each piece of cake piled with the whipped cream or crème fraîche.

Cara Orange or Kumquats
1 Piece



1 g

INSPIRATIONS

to gently fold in the remainder. Pour the batter into the springform pan, spreading it evenly across the pan. Bake for 28 to 30 minutes, or until the cake's center is slightly gooey and its edges pull away from the pan.