




CHOCOLATE SOFFIATO

In the 1930s, foreign terms were forbidden in Italy, even in cuisine, so when soufflés were imported from France, they were called “soffiato”. This chocolate soufflé from that time period was prepared during very special occasions.



INGREDIENTS:

- 200 g** Emilia dark chocolate
- 70 g** powdered sugar
- 1.5 dl** cream
- 4** eggs
- 1** egg whites
- some** butter
- some** Emilia sweetened cocoa powder for decoration

 Difficulty **EASY**  Preparation **40 min**  Portions **6**

1 Preheat the oven to 200°. Melt the chocolate in a double boiler. In a pan, bring the cream to a boil, then add to the melted chocolate and mix well with a whisk. Remove from heat and allow the mixture to cool slightly. Fold in the egg yolks delicately.

TIP

A pinch of cinnamon in the mixture adds flavor to the soufflé.

2 Beat the egg whites until very stiff, then gradually add the sugar. Then delicately fold into the chocolate mixture.



- 3 Divide into 4 single portion soufflé pans that have been lightly greased. Bake for 15 minutes at 200°. Take out of the oven, dust with cocoa and serve immediately.