

Valentine's Chocolate Soufflé

SOUFFLE INGREDIENTS

2	-	Tablespoons unsalted butter, melted
3	-	Teaspoons unsweetened cocoa powder, divided
2	-	Tablespoons all-purpose flour
¼	-	Cup caster sugar
¼	-	Teaspoon fine salt
¼	-	Teaspoon corn-starch
1	-	Large egg
1	-	Egg yolk
3	-	Tablespoons whipping cream
2	-	Tablespoons full cream milk
30g	-	Dark chocolate, chopped
30g	-	Milk chocolate, chopped
3	-	Egg whites
1	-	Teaspoon superfine sugar

DIRECTIONS

Step 1:

Preheat the oven to 175 degrees C.

Step 2:

Brush the insides of two 240g ramekins with melted butter. Chill for 5 minutes, brush with melted butter again. Add 1 teaspoon cocoa powder to each ramekin and roll around to evenly coat bottom and sides.

Step 3:

Mix flour, 1/4 cup sugar, salt, and corn-starch in a small bowl. Beat egg and egg yolk together in a small bowl. Add to the flour mixture and whisk until a smooth paste forms.

Step 4:

Bring cream and milk to a simmer in a small saucepan. Remove from heat; add dark and milk chocolate and remaining cocoa powder. Stir until melted and fully combined. Gradually stir the hot chocolate into the flour-egg mixture.

Step 5:

Return mixture to the pot and cook on medium-low until thick and smooth, about 5 minutes. Let cool to room temperature, about 20 minutes.

Step 6:

Whisk egg whites into soft peaks using an electric mixer. Slowly add 1 teaspoon sugar and keep whisking until stiff peaks form.

Step 7:

Carefully fold 1/3 of the chocolate mixture into the egg whites until mostly combined. Repeat with the remaining chocolate mixture. Spoon batter into the ramekins, filling them completely. Tap the ramekins on the counter to help knock out any air bubbles.

Step 8:

Bake soufflés in the preheated oven until the tops are set but the centres are still a little jiggly, 25 to 30 minutes.

Step 9:

Top each soufflé with a scoop of ice cream, garnish with raspberries and chocolate shavings.

