

Classic Chocolate Souffle (Gluten Free)

Recipe By Family Table Staff



Cooking and Prep:  45
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Serves:  6

Contains: 

Preference: Parve

Created by Breadberry.

Difficulty: Hard

Occasion: Passover

Diet: Vegetarian, Pescetarian,
Gluten Free

Source: Family Table by
Mishpacha Magazine

Ingredients (8)

Main ingredients

- 2.7 ounces non-dairy dark chocolate, in pieces
- 6 egg whites and 5 yolks, separated
- 2 cups **Kineret Non-Dairy Topping**
- 1 tablespoon **Gefen Vanilla Extract**

- 3/4 cup sugar
 - 3 tablespoons almond flour or potato starch
 - 2 tablespoons **Gefen Cocoa Powder**
 - 3 tablespoons sugar
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Start Cooking

Prepare the Souffle

1. Melt chocolate over a double boiler until completely melted.
2. In a separate bowl, whip egg whites till stiff peaks appear.
3. Place non-dairy topping and vanilla extract in a saucepan. Bring to a boil. (Do not overcook; it will break.)
4. Place yolks and sugar in a separate pot, and whip until fluffy. Then add almond flour and cocoa powder. Mix well. Add in the cooked whip topping mixture and, on a medium heat, cook to thicken mixture. Once it is thick, add the melted chocolate and fold it in. Fold in the egg whites.
5. Brush the souffle cups with margarine and sprinkle with sugar. Pour mixture into souffle cups and cook at 375 degrees Fahrenheit for about 12 to 15 minutes. Garnish with confectioners' sugar.

Credits

Photography: Hudi Greenberger.

Styling: Renee Muller.