

Warm Chocolate Soufflé with a Hint of Chili

Recipe By Esther Deutsch



Cooking and Prep: 
3.5 h

Serves:  8

Contains:   

Preference: Parve

Difficulty: Medium

Occasion: Purim

Diet: Vegetarian, Pescetarian

Source: Whisk by Ami

Magazine

Ingredients (10)

Main ingredients

- 8 ounces (1 cup) trans fat-free margarine (use soy-free, if needed)
- 7 ounces (2 bars) good-quality bittersweet chocolate (I use Rosemarie)
- 5 eggs and 1 egg yolk
- 1 cup sugar
- 1/8 teaspoon chili powder

2 tablespoons all-purpose flour

pinch salt

Garnishes

confectioners' sugar, for dusting

vanilla ice cream

fresh berries

Start Cooking

Prepare the Souffle

- 1.** In a double boiler, melt margarine and chocolate over medium heat. In the bowl of an electric mixer, or with a hand mixer, beat eggs, egg yolk, and sugar. Add the melted chocolate to the egg mixture, then beat in chili, flour, and salt. Refrigerate for three to eight hours.
- 2.** Remove the soufflé mixture from the refrigerator 30 minutes before baking and let stand at room temperature. Preheat oven to 450 degrees Fahrenheit.
- 3.** Spray eight ramekins with nonstick cooking spray. Fill the ramekins with the soufflé mixture and bake until crusts forms on top, the sides are cake-like, and the centers are gooey, 15-17 minutes. Remove from the oven. Dust the tops of the soufflés with the confectioners' sugar. Serve warm with ice cream and berries on the side.