



Chocolate Souffle

Ingredients

- 1 stick butter, softened, plus more for coating dish
- 4 T granulated sugar, plus more for coating dish
- 8 ounces bittersweet chocolate (60 to 65 percent cacao), finely chopped
- 6 eggs, separated, at room temperature
- Pinch fine sea salt
- ½ t cream of tartar

Directions

- Remove wire racks from oven and place a baking sheet directly on oven floor. Heat oven to 400 degrees. Generously butter a 1 1/2-quart soufflé dish. Coat bottom and sides thoroughly with sugar, tapping out excess.
- In a medium bowl, melt chocolate and butter either in a bowl over a pot of simmering water. Let cool only slightly (it should still be warm), then whisk in egg yolks and salt.
- Using an electric mixer, beat egg whites and cream of tartar at medium speed until the mixture is fluffy and holds very soft peaks. Add sugar, 1 tablespoon at a time, beating until whites hold stiff peaks and look glossy.
- Gently whisk a quarter of the egg whites into the chocolate mixture to lighten it. Fold in remaining whites in two additions, then transfer to prepared dish. Rub your thumb around the inside edge of the dish to create about a ¼-inch space between the dish and the soufflé mixture.
- Transfer dish to baking sheet in the oven, and reduce oven temperature to 375 degrees. Bake until soufflé is puffed and center moves only slightly when dish is shaken gently, about 12 minutes for mini's.