

HAIGH'S

∞ CHOCOLATES ∞

Hazelnut Soufflé



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Makes 6 - 8 serves

225g Haigh's 70% Gourmet Dark Chocolate (chopped)

50g softened butter

6 egg whites

65g caster sugar

2 egg yolks

*NB - You will need 6 to 8 ramekins

Spray the ramekins with canola oil, line with caster sugar

Tap excess sugar out, leaving a fine layer in the ramekins.

Finely chop the chocolate and set over a pan of barely simmering water.

Stir until melted then add the butter.

Turn off the heat but leave the bowl in place to keep WARM.

Start beating the egg whites.

When they are white and just holding their shape, sprinkle in the sugar and continue beating until medium peak, taking care not to over-beat.

Remove the chocolate from the heat and quickly stir in the egg yolks, then a third of the whites.

Fold in the remaining whites, taking care not to over mix.

Spoon mix into ramekins until half full.

Drop a truffle square into the ramekin, and then spoon in the mix until you reach $\frac{4}{5}$ of the side of the ramekin.

Refrigerate for 1 hour.

Preheat the oven to 180°C.

Place the soufflés in the oven and bake for 16 minutes.

Transfer the ramekin onto the plate

Dip a spoon in warm water and spoon an egg-shaped scoop of ice-cream on the plate and serve.

For Truffle Centre – see Haigh's Hazelnut Truffle Centres.



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Haigh's Hazelnut Truffle Centres

170g Haigh's Milk Chocolate Hazelnut Block (chopped)

115ml cream

1 tablespoon Frangelico

Place the chopped Haigh's Milk Chocolate Hazelnut Block bits in a metal bowl.

Bring the cream to a boil and pour over the chocolate.

Add in Frangelico

Stir until smooth and shiny.

Pour into a small container lined with baking paper and refrigerate (if using for soufflé centres, pop in freezer).

Pop out of container once set.

Cut into 4cm squares.



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