

Chocolate soufflé

Cuisine: Polish

Food category: Desserts

Author: Bartłomiej Kubica

Company: RM Gastro Polska Sp. z o.o.



Program steps

Preheating: 220 °C

1 Hot air 100 % Termination by time 00:08 hh:mm 190 °C + 80 %

Ingredients - number of portions - 45

Name	Value	Unit
dark chocolate 70%	1200	g
butter soft	1200	g
sugar	1200	g
egg	36	pcs
plain wheat flour	660	g

Nutrition and allergens

Allergens: 1, 3, 7

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová

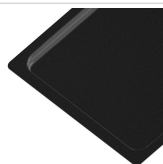
Nutritional value of one portion	Value
Energy	502.1 kJ
Carbohydrate	45.8 g
Fat	33.1 g
Protein	4.2 g
Water	0 g

Directions

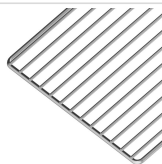
Separate the eggs into yolks and whites.
 Mix half the sugar with the yolks,
 Melt the chocolate with butter,
 Beat the egg whites and finally add sugar,
 Add the yolks, flour and finally the beaten egg whites to the melted chocolate, mix it through.
 Pour into baking tins and leave in the fridge for a few hours (preferably overnight).
 Bake using the program above.

Enjoy your meal :)

Recommended accessories



Vision Bake



Stainless wire shelving