

## CHOCOLATE SOUFFLÉ

*serves 2*

*Butter at room temperature*

*2 cups finely chopped dark chocolate*

*10 egg whites*

*1½ tsp cream of tartar*

*½ cup sugar, plus more for coating*

*4 egg yolks*

*Powdered sugar and vanilla ice cream (optional)*

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Preheat the oven to 400F.

Butter 2-8 oz. ramekins and coat with granulated sugar, tapping the side of the ramekins while upside down to remove any excess sugar. Heat the chocolate in a metal bowl over simmering water in a double boiler, stirring occasionally. When smooth, remove the bowl from the double boiler.

Using a mixer, beat the egg whites with cream of tartar in a mixing bowl until soft peaks form. Add the ½ cup granulated sugar gradually, beating constantly until stiff peaks form. In a small bowl, whisk the egg yolks. Add the whisked egg yolks to the melted chocolate mixture, then fold in the egg whites.

Spoon the chocolate mixture into the prepared ramekins and arrange them on a baking sheet. Carefully put them in the middle of the oven and bake until the souffles have risen for about 15 to 18 minutes. Remove the souffles from the oven and serve immediately with powdered sugar and vanilla ice cream.