



Nutella® & Dark Chocolate Soufflé Recipe

Others | Christmas

30 minutes ⌚ |

Ingredients

Souffle:

Butter for greasing moulds
Caster sugar for greasing moulds
68g dark chocolate
2.5tbsp double cream
2 egg yolks
17g Nutella
25g caster sugar
3 egg whites

Chocolate Soil:

70g plain chocolate
100g caster sugar
2tbsp water
50g roasted hazelnuts

Raspberry Cream:

100ml double cream

50g freeze-dried raspberries
30g icing sugar
1-2 drops vanilla

Nutella Crèmeux: (serves 4)

175ml milk
17.5g Nutella
2 egg yolks
32.5g white sugar
8.5g cornstarch
8.5g plain flour

COMPETING IN THE NUTELLA® CHEF CHALLENGE AT THE FOODSERVICE SHOW, THIS RECIPE WAS CREATED BY BETH COLLINGS AT WESTMINSTER KINGSWAY COLLEGE.

PREPARATION

1. Pre-heat oven 180°C. Prepare ramekins with butter and sugar – brush the butter upwards.
2. **Nutella® Crèmeux:** Bring the milk and Nutella® to the boil. Whisk the egg yolks, cornflour, flour and sugar together in a bowl and slowly add a little of the milk. Once all of the milk is whisked in, add back to the pan and simmer until thickened and brought back to the boil. Remove from the heat and cool.
3. Roast the hazelnuts for 10 minutes
4. **Raspberry Cream:** Blend the freeze-dried raspberries to a powder.
5. **Souffle:** Melt the chocolate, cream and Nutella® over a bain marie. Leave to cool. Whisk the egg whites until frothy and slowly add the sugar until stiff peaks. Whisk the egg yolks with the chocolate mixture. Beat in one large spoonful of the egg whites until smooth. Fold through the rest of the egg whites until smooth – be careful to not overmix. Spoon into the ramekins and clean the edges.
6. **Chocolate Soil:** Heat the sugar and water until the edges turn golden brown. Take off the heat and add in the roughly chopped the chocolate. Whisk together and place onto a tray with greaseproof paper to cool.
7. Place the souffles on a tray in the oven for 8 – 10 minutes
8. **Raspberry Cream:** Whisk the cream to soft peaks and fold in the raspberry powder,

icing sugar and vanilla

9. Plating: Brush Nutella® on the plate with a pastry brush and put the chocolate soil in a straight line. Add six halved hazelnuts and pipe six dots of the Nutella® crémeux. Place the soufflé slightly-off centre and finish with a quinelle of raspberry cream.