

# Romanoff's Chocolate Souffle

## Ingredients

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## Instructions

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Preheat oven to 375 degrees. Mix egg yolks with 2/3 cup of sugar and vanilla. Add flour and stir until it forms a smooth paste. In a heavy bottomed pot, bring milk to a boil. Add the paste like mixture to the milk. Let boil 2-3 minutes before stirring. Then use a wire whisk to mix, and use a wooden spatula to stir until the paste no longer sticks to the sides of the pot.

In a separate pan, melt chocolate. Meanwhile, put the paste in a standing mixer and beat for approximately 10 to 15 minutes. Add melted chocolate and mix well. Place in a large mixing bowl and let cool.

Place the egg whites in a mixing bowl with a dash

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of salt. Whip until they start to form meringue-like peaks. Then gradually add the remaining sugar and continue to beat until stiff. Egg whites should not slide if the bowl is tipped. Add one-fourth of the whites to the paste, folding with a rubber spatula. Make sure the chocolate paste is well incorporated at this step. Continue folding the remaining egg whites, one-fourth at a time, until well combined. Spoon into buttered and sugared 5 or 6 ounce soufflé dishes. Cook for 15 minutes. When done sprinkle with powdered sugar and serve with whipped cream.