

5-INGREDIENT MOCHA SOUFFLE

Makes 10

INGREDIENTS

For the ramekins:

- 1 tbsp margarine, melted
- 2 tbsp castor sugar

For the soufflé:

- ½ cup (80g) dark chocolate, chopped
- 4 large eggs
- ½ tsp NESTLÉ NESCAFÉ Classic
- 1 tbsp NESTLÉ Cocoa Powder
- 2 tbsp castor sugar

Serving suggestion:

Icing sugar

METHOD

For the ramekins:

1. Preheat the oven to 200°C and grease your ramekins well with melted margarine. Dust the inside of each ramekin with castor sugar, gently knocking out the excess sugar.
**Chef's Tip: If you don't have ramekins then you can use espresso mugs!*

For the soufflé:

2. Put the chocolate in a small, microwave-safe bowl and microwave until melted, about 1 minute. Stir every 15 seconds to ensure that the mixture does not burn and that it is smooth and lump free. Set aside.
3. Separate the eggs and put the egg whites in a clean, large bowl.
4. In a medium-sized bowl, whisk together 3 tablespoons of warm water with the NESCAFÉ Classic and the NESTLÉ Cocoa Powder. Add in the egg yolks and whisk until smooth. Gently add the melted chocolate and whisk to combine. Set aside.
5. In a large mixing bowl, beat the egg whites until foamy. Add the sugar, 1 teaspoon at a time until stiff peaks form.
6. Gently fold half the chocolate mixture into the egg whites, taking care to not deflate the egg whites. Repeat with the remaining chocolate.
7. Divide the mixture amongst the ramekins and bake for 8-10 minutes or until they are well risen and set on top.
8. Dust them lightly with icing sugar, serve immediately and ENJOY!