

3-INGREDIENT CHOCOLATE SOUFFLE IN A MUFFIN TIN

Makes 18

Hands-on time: 20-25 minutes

Hands-off time: 15 minutes

INGREDIENTS

For the cupcake liners:

2 tbsp sugar, for dusting

For the soufflés:

110g NESTLÉ Aero for Baking

½ cup NESTLÉ Full Cream Sweetened Condensed Milk

3 large eggs, separated

Serving suggestion:

Icing sugar, for dusting

Raspberries, halved

METHOD

For the cupcake liners:

1. Preheat the oven to 180°C and line a mini muffin tray with cupcake liners.
2. Grease the inside of each cupcake liner with non-stick spray and divide the sugar between the cups to coat them. Shake out the excess sugar and set the tray aside.

For the soufflés:

3. Melt the NESTLÉ Aero for Baking Chocolate in the microwave at 20-second intervals, stirring in between until just melted.
4. Whisk in the NESTLÉ Full Cream Sweetened Condensed Milk and whisk to combine.
5. Separate the eggs and add 2 of the egg yolks into the chocolate mixture. **Chefs Tip: Mix your leftover yolk with a pinch of sugar or salt and freeze in a zip seal bag for up to a year.*
6. In a clean bowl, beat the 3 egg whites with an electric hand mixer until medium-stiff peaks form.
7. Add a ⅓ of the beaten egg whites to the chocolate mixture and whisk gently until well combined. Using a spatula, gently fold in the remaining egg whites until just combined.
8. Carefully spoon the mixture into the prepared cupcake liners and bake in the oven for 11-12 minutes.
9. Remove the soufflé's from the oven and serve immediately with a dusting of icing sugar and raspberries and ENJOY!