



MINI CHOCOLATE SOUFFLÉS

INGREDIENTS

- 3 1/2 ounces dark chocolate large bar (100 gr)
- 3 1/2 ounces of any other chocolate (white, milk or, in my case, Gianduia chocolate), cut up in small chunks
- 3 large eggs
- 1/3 cup sugar
- 8 ounces butter
- 1 heaping tablespoon of sifted flour (I used 00 which is lighter)
- powdered sugar and berries to decorate

DIRECTIONS

1. Place dark chocolate (broken into pieces) and butter in glass bowl in microwave until just melted.
2. Let it cool off a bit and gently add sugar first, eggs next and finally the sifted flour.
3. Cover the mixture with plastic wrap and refrigerate for a couple of hours.
4. When you are ready for dessert, generously butter 4 ramekins.
5. Use half of the chocolate batter for the bottom of the ramekins making sure to divide equally among them.
6. Place 1/4 of your chopped chocolate of choice in the middle of each ramekin.
7. Cover with remaining batter.
8. Bake in hot (425F) oven for 8-12 minutes until crust forms on top.
9. Do not overbake or they will be dry!
10. Serve each soufflé on individual plates (after turning it upside down) sprinkled with powdered sugar and decorated with fresh berries