

HAZELNUT CHOCOLATE SOUFFLE

SERVES: 6

INGREDIENTS

1/2 cup whole hazelnuts
4 ounces dark chocolate
4 tablespoons unsalted butter
4 large eggs, separated
1/3 cup granulated sugar
2 tablespoons hazelnut liqueur
1/4 teaspoon cream of tartar
Powdered sugar for dusting
Butter and sugar for preparing ramekins

METHOD

1. Preheat oven to 375°F. Toast hazelnuts in a dry skillet until fragrant. Finely grind half the hazelnuts, roughly chop the remaining half. Butter six individual ramekins and coat with sugar. Melt chocolate and butter in a double boiler.
2. Remove from heat and let cool slightly.
3. Whisk egg yolks into chocolate mixture.
4. Stir in ground hazelnuts and hazelnut liqueur.
5. In a separate bowl, beat egg whites with cream of tartar.
6. Gradually add sugar while continuing to beat until stiff peaks form.
7. Gently fold egg whites into chocolate mixture in three additions.
8. Fold in chopped hazelnuts. Carefully divide mixture among prepared ramekins.
9. Smooth tops and run a thumb around the edge to help rising.
10. Bake for 12-14 minutes until puffed but still slightly jiggly. Dust with powdered sugar and serve immediately.