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Roy's Classic Melting Hot Chocolate Soufflé ¹

(Serves 4)

INGREDIENTS:

- 1 cup sugar
- 3 tbsp. cornstarch
- 4 eggs plus 4 egg yolks
- 12 tbsp. butter
- 8 oz. semisweet dark chocolate
(make sure to use a good quality)

In a mixing bowl, combine sugar and cornstarch. In a separate bowl, mix eggs and yolks together. In a saucepan, bring butter to a simmer, then add the chocolate. Mix until the chocolate is smooth and begins to simmer along the edges. Combine this chocolate mixture with the sugar and cornstarch and mix thoroughly.



Roy's Classic Melting Hot Chocolate Soufflé ² (continued)

Add eggs and mix at low speed until sugar is dissolved and mixture is smooth. Refrigerate overnight in a bowl.

Preheat oven to 375°. Line 4 metal soufflé rings with parchment paper and coat with non-stick spray. On a baking sheet, place each ring on a square of parchment paper. Fill 2/3 of each ring with the filling. Bake for 28-30 minutes. Remove the baking sheet.

While holding each mold with tongs, slide a metal spatula underneath and transfer to a plate. Gently lift the mold off, remove the paper and serve with ice cream.

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hawaiian fusion cuisine