

Callebaut Chocolate Soufflé Mandarine Napoleon Crème Anglaise Courtesy of The Marine Room

Serves 8

Crème Anglaise

- 3/4 cup granulated sugar
- 6 extra large egg yolks
- 2 cups whole milk
- 2 cups heavy cream
- 1 vanilla bean, split
- 1/4 cup Mandarine Napoleon liqueur

Whisk sugar and egg yolks in mixing bowl until pale yellow and ribbony. Add milk, cream and vanilla bean to saucepan over medium high heat. Bring to boil. Slowly add one cup milk mixture into egg yolks, whisking constantly. Whisk tempered egg yolk mixture into remaining milk mixture in saucepan over medium heat. Bring mixture to 180°F, stirring constantly with high heat proof rubber spatula. Do not boil. Strain through fine sieve into stainless steel bowl set over ice bath, to stop cooking process. Whisk to cool quickly. Return vanilla bean to crème Anglaise. Stir in Mandarine Napoleon. Refrigerate. Transfer to sauce dish.

Soufflé

- 1 tablespoon unsalted butter, softened
- 8 teaspoons granulated sugar
- 10 ounces chopped dark chocolate, 72% cocoa
- 3 tablespoons unsalted butter
- 6 large egg yolks
- 6 large egg whites
- 1/8 teaspoon cream of tartar
- pinch sea salt
- 1/4 cup granulated sugar
- 4 ounces dark chocolate, 72% cocoa, cut into 8 pieces

Preheat oven to 375°F. Lightly butter eight 6-ounce soufflé dishes. Coat each dish thoroughly with 1 teaspoon sugar. Place on baking sheet. Set aside. Add chocolate and butter to large mixing bowl set over pot of barely simmering water, ensuring bottom of bowl does not touch water. Stir until melted. Remove from heat. Whisk in egg yolks, one at a time. In separate mixing bowl, beat egg whites, cream of tartar and pinch of salt to soft peaks. Add sugar. Beat to stiff peaks. Whisk quarter of egg whites into chocolate. Gently fold in remaining egg whites, using rubber spatula. Spoon mixture into prepared soufflé dishes. Insert one piece chocolate into center of mixture. Bake in center of oven 12 minutes or until nicely puffed.

Presentation

- 2 tablespoons powdered sugar
- Dust top of soufflé with powdered sugar before serving. At the table, tell your guests to puncture center of soufflé with dessert spoon and pour in crème Anglaise.



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