



SUPER-EASY CHOCOLATE SOUFFLÉS WITH RASPBERRY SAUCE *SOUFFLÉ AL CIOCCOLATO CON COULIS DI LAMPONI*

Yes it's a soufflé recipe, but please don't panic! These aren't like any other soufflés – they're super easy to make and you really can't go wrong. The quantities given here are for quite large soufflés, as I love them so much, but if you're serving them at the end of a large meal, you might prefer to make them in slightly smaller ramekins (around 250ml/300ml capacity), in which case they take slightly less time to cook (about 14–16 minutes) and serve 6.

1 First make the sauce. Blitz the raspberries in a food processor or blender then pass through a sieve into a small saucepan. Add the icing sugar and orange liqueur. Bring to a simmer over a low heat and cook for 3 minutes or until slightly reduced, stirring occasionally. Set aside and leave to cool.

2 Grease 4 tall ramekins, about 10cm diameter and 7cm high, with the butter. Sprinkle the inside with a little caster sugar and shake off any excess. Chill until required. Preheat the oven to 220°C/gas mark 7.

3 Break the chocolate into a medium heatproof bowl and set the bowl over a pan of simmering water. The base of the bowl should not touch the water. Once the chocolate has melted, whisk in the egg yolks, one at a time, until the mixture thickens. Remove from the heat.

4 Put the egg whites in a large bowl. Whisk with an electric hand whisk on full speed until they form stiff peaks. Add the caster sugar, 1 tablespoon at a time. Fold about 1 tablespoon of the egg whites into the melted chocolate, then fold the chocolate mixture into the remaining egg whites.

5 Divide the mixture among the prepared ramekins. Level the tops then run your finger inside the rim of each ramekin to remove any excess mixture (this will help the soufflé to rise evenly). Place the ramekins on a baking sheet and bake for about 15–18 minutes or until well risen and just wobbly in the middle.

6 To serve, dust the soufflés with icing sugar and top with a large tablespoon of mascarpone. Drizzle over the raspberry sauce and serve immediately.

Serves 4

20g salted butter (room temperature)
120g caster sugar, plus extra for lining the ramekins
300g dark chocolate (70% cocoa solids)
4 medium egg yolks
8 medium egg whites
Icing sugar, sifted, to decorate
150g mascarpone cheese, drained

For the sauce

150g raspberries
30g icing sugar
40ml orange liqueur (preferably Cointreau)