The Georgian Black and White Chocolate Soufflé
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**Serves 8**

### Ingredients

- 960 mL whole milk
- 120 mL white sugar
- 227 mL of butter
- 350 mL bread flour
- 16 separated eggs
- 227 mL of sugar
- 180 mL crème de cocoa
- 240 mL shaved white chocolate
- 240 mL shaved dark chocolate

### Directions

1. Boil milk with sugar.
2. In a separate pan, make a blond roux by blending the butter and flour.
3. Pour boiled milk and sugar into a mixer on low speed, and add the cooked roux.
4. Allow to cool during mixing. Once the mix reaches 32°C, add the egg yolks and liqueur.
5. In a separate bowl, whip the egg whites with remaining sugar until stiff, and fold in with the shaved chocolate.
6. Butter and sugar the ceramic soufflé dishes, and fill to the top with the mixture.
7. Bake in a water bath at 190°C for 17 minutes, and then dust with powdered sugar or shaved chocolate before serving.