The Georgian Black and White Chocolate Soufflé

Serves 8

Ingredients

1 quart whole milk
4 ounces white sugar
8 ounces of butter
12 ounces bread flour
16 separated eggs
8 ounces of sugar
¾ cup crème de cocoa
8 ounces shaved white chocolate
8 ounces shaved dark chocolate

Directions

1. Boil 1 quart milk with 4 ounces ½ cup of 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 90°F, 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 375°F for 17 minutes, and then dust with powdered sugar or shaved chocolate before serving.