



WINTER CHOCO SOUFFLÉ

- RHUM SMALL-PIE:

INGREDIENTS

CHOCO SOUFFLE'	g 1.000
EGGS	g 700
RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 64%	g 400
JOYPASTE RHUMBA	g 80

PREPARATION

Melt the chocolate in the micro-wave oven. Mix in a planetary mixer equipped with paddle or by hand with a whisk CHOCO-SOUFFLÉ and eggs, add the melted chocolate, the JOYPASTE and mix until a smooth paste. Deposit the obtained mixture in aluminium single-portion moulds which have been previously greased (85-90 g each mould). Place in refrigerator for 15-20 min. and bake for 8-9 min. at 230-240°C in traditional ovens and at 200-220°C in thermo-ventilated ones.

- RHUM SMALL-PIE:

INGREDIENTS

WATER	g 100
FRUTTIDOR ARANCIA	g 400
JOYPASTE CANNELLA	g 15

PREPARATION

Melt the chocolate in the micro-wave oven. Mix in a planetary mixer equipped with paddle or by hand with a whisk CHOCO-SOUFFLÉ and eggs, add the melted chocolate, the JOYPASTE and mix until a smooth paste. Deposit the obtained mixture in aluminium single-portion moulds which have been previously greased (85-90 g each mould). Place in refrigerator for 15-20 min. and bake for 8-9 min. at 230-240°C in traditional ovens and at 200-220°C in thermo-ventilated ones.

STEP 3

INGREDIENTS

BIANCANEVE	To Taste
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