

Chocolate Grand Marnier Soufflé

This haute cuisine dessert combines the earthy flavour of chocolate and the sharpness of Grand Marnier in a smooth and airy soufflé.



Dessert

Haute cuisine

30 min

Total time

Moderate

Difficulty

491

kcal / serving

Ingredients

- 1/4 cup butter
- 2 tablespoons sugar
- 3 tablespoons of dark cocoa powder
- 1/3 cup flour
- 1/4 teaspoon baking powder
- 2 tablespoons of Grand Marnier
- 4 egg whites
- 4 teaspoons of sugar for decoration

Steps

- 1 Preheat the oven to 350°F.
- 2 Grease 1 ramekin with some butter.
- 3 In a bowl, stir together melted butter, sugar, cocoa powder, flour and baking powder.
- 4 Add the Grand Marnier and whisk until the mixture is homogeneous.
- 5 In a different bowl, beat the egg whites until soft peaks form. Add 4 teaspoons of sugar while stirring and beat until stiff peaks form.
- 6 Gently fold in the egg whites, in three batches, in the chocolate mixture.
- 7 Pour the mixture in the greased ramekin and bake for 12 minutes.
- 8 Once baked, sprinkle the top with some extra sugar, and serve.