

## How to Make Fluffy Chocolate SoufflØ at Home Like a Pro

If you've ever dreamed of creating a dessert that's as impressive as it is delicious, this



**OVEN**  
**375°F**

**TIME**  
**3 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

4 oz semi-sweet or dark chocolate (high-quality preferred)

2 tbsp unsalted butter (plus extra for greasing)

2 tbsp all-purpose flour

1/2 cup whole milk

3 large eggs (separated)

1/4 tsp cream of tartar

1/4 cup granulated sugar (divided)

Pinch of salt

Powdered sugar (for dusting)

Instructions:

**Prep the Ramekins:** Preheat your oven to 375°F (190°C). Grease four small ramekins with butter and coat the insides with a light dusting of sugar. This helps the soufflØ rise evenly.

**Melt the Chocolate:** In a heatproof bowl, melt the chocolate and butter together over a double boiler or in the microwave, stirring until smooth. Set aside to cool slightly.

**Make the Base:** In a small saucepan, whisk the flour into the milk over medium heat until smooth and thickened, about 2-3 minutes. Remove from heat and mix into the melted chocolate. Stir in the egg yolks one at a time until well incorporated.

**Whip the Egg Whites:** In a clean, dry bowl, beat the egg whites and cream of tartar with an electric mixer until soft peaks form. Gradually add the sugar and continue beating until stiff, glossy

peaks form.

**Fold the Mixture:** Gently fold one-third of the egg whites into the chocolate mixture to lighten it. Carefully fold in the remaining egg whites, being cautious not to deflate the mixture.

**Bake the SoufflØs:** Divide the batter evenly among the prepared ramekins. Run your thumb around the edge of each ramekin to help the soufflØs rise straight. Place them on a baking sheet and bake for 12-15 minutes, or until puffed and slightly set in the center.

**Serve Immediately:** Dust with powdered sugar and serve right away for the best experience.

**Tips for the Perfect Chocolate SoufflØ:**

**Use Room Temperature Eggs:** This helps the whites whip up better for a light, airy texture.

**Be Gentle:** When folding the egg whites into the chocolate mixture, use a light hand to preserve the airiness.

**Serve Hot:** A soufflØ is at its peak right out of the oven, so enjoy it immediately for the best texture.

**Why You'll Love This Recipe:**

## DIRECTIONS

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- 8. Tips for the Perfect Chocolate SoufflØ:** Use Room Temperature Eggs: This helps the whites whip up better

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10. **Serve :** Hot: A soufflØ is at its peak right out of the oven, so enjoy it immediately for the best texture.
11. **Why You'll Love This Recipe:** This chocolate soufflØ recipe combines simplicity and elegance, making it perfect for dinner parties, date nights, or whenever you want to impress. With its rich flavor and fluffy texture, it's sure to become a go-to dessert in your repertoire.
12. **Did you try this :** Fluffy Chocolate SoufflØ recipe? Share your experience in the comments and don't forget to check out the original recipe on iwuvcooking.com. Follow me for more indulgent dessert ideas that are easier than they look!

**More recipes: ChefManiac.com**

Original recipe: <https://chefmaniac.com/how-to-make-fluffy-chocolate-souffle-at-home-like-a-pro/>