

Kamado Cookers Australia Easy Cooking Recipe Selection

Dessert: Chocolate Soufflé
Courtesy of the great 'Charlie Cutajar'



Cooking temp guide -
Cooking time -

220- 230cc
10-11 minutes
Longer for larger sizes

Skill level -

Easy, especially if you are using our Maverick ET 72 digital thermometer!

Prep time -

30 minutes

Wow factor -

Super High!

Ingredients:

140gm Unsalted Butter
140gm Good Quality Chocolate (at least 75% cocoa)
3 eggs + 3 egg yolks
1 ½ cups icing sugar

Some flour to dust ramekins
Extra butter to grease ramekins
6 x 100mm ramekin dishes

KAMADO COOKER VENT AND SET UP POSITIONS

Generally, you're not going to light the cooker up just to bake a dessert, especially one with such a short cook time as this. The best way is to cook this as after dinner treat, perhaps after a medium temp roast or BBQ meal.

You may need to open the bottom vent and top vent to half or ¾ open depending on the existing heat, you want to get a hot temperature of 220c-230c.

TIP

BBQ chicken soufflé this is not! Once you have finished cooking your meat brush the cooking grids with heavy BBQ brush, turn the grid over in need be. All the meat and fat residue falls off into the charcoal and burns away, a lot of smoke initially but then it burns away. Let the cooker burn clean for 5-10minutes before placing desserts in. Do not bake a dessert in the cooker if you have been using smoke chips!

METHOD

Break up and place **chocolate** and **butter** together in a bowl over a sauce pan of hot water and melt until combined and smooth, careful not to burn chocolate. Once melted and combined place aside and let cool down a little. (Or you can use the Kamado and a fry pan to melt the chocolate and butter)

Then in a separate bowl add the **3eggs +3egg yolks** and whisk gently by hand, while slowly adding the **1 ½ cups of icing sugar** until blended, place aside.

Grease the inside of the ramekins with butter and lightly dust the inside with flour, shake out excess flour. (I cut 6 circles to fit inside the base's of the ramekins from baking paper)

When the melted chocolate mixture has cooled a little (if you add the chocolate mixture to early it will start to set the eggs).slowly add to the egg through the mixture.

Evenly divide the mixture between the six ramekins, and place on main grid around the outside edge and bake for 10 to 11 minutes. T

The soufflés are done when the top is still a little wet and wobble as they will continue to cook and the top will solidify when removed.

If you over cook the centre will not be molten, but still edible.

Remove from the Kamado and let cool slightly then remove from ramekins (gently running a knife between the ramekin and the soufflé will help with the separation) then using a saucer cover the ramekin and turn it upside-down the soufflé should come out, if not gently tap the base of the ramekin.

Finish with a dusting of icing sugar and serve with ice-cream, berries.