

**Featured Recipe at
The Arrabelle at Vail Square, A RockResort**

Chocolate Soufflé

Ingredients

8 oz Bittersweet Chocolate
3 oz Butter
2 Tbsp Heavy Cream
7 Egg Yolks
7 Egg Whites
2 oz Sugar

Method

- 1) Melt the 1st 3 ingredients.
- 2) Add the yolks.
- 3) Whip the whites & sugar to firm peaks.
- 4) Fold into the chocolate mixture.
- 5) Portion into buttered & sugared ramekins.
- 6) Bake at 375°F for 10-12 minutes.