

**TASTING, SAMPLING AND SHARING**  
*with friends*



**DOROTHY'S**  
**FALLEN CHOCOLATE SOUFFLÉ**  
With Armagnac prunes and crème fraîche

## Ingredients

**Prunes:** 12oz (350g) California pitted prunes (ready to eat)  
5fl oz (150ml) water  
5fl oz (150ml) Armagnac or Brandy

**Souffle:** 7oz (200g) dark chocolate (at least 75% cocoa)  
4oz (110g) unsalted butter  
1 tbspn Armagnac  
4 large eggs, separated  
4oz (110g) caster sugar  
Sifted cocoa for dusting  
5fl oz (150ml) crème fraiche

## Method

**Prunes:** (Make day before) In a saucepan add the prunes to the water and bring to a simmer, remove pan from the heat and pour over the 5fl oz Armagnac and stir while warm. Leave to cool, cover with clingfilm and chill overnight.

### **Souffle:**

Preheat oven 170c, Gas 3, 325f

8 inch (20cm) spring form greased cake tin and line with greaseproof paper.

Break the chocolate into squares and place in a bowl with butter, place bowl over simmering water. (Make sure the bottom of the bowl doesn't touch the water) leave chocolate a few minutes to melt, stir until smooth and glossy. Remove from the heat and add 1 tablespoon Armagnac, leave to cool. \*

Take large roomy clean bowl and combine egg yolks and caster sugar in it, whisk together 5-6 mins using an electric mixer. When you lift the whisk up and the mixture drops making ribbon trails its ready.

Now count 18 of the soaked prunes and cut each one in half and combine in the egg mixture along with the melted chocolate.

Next (important), you need to wash the whisk thoroughly with hot soapy water to remove all the grease, rinse and dry it meticulously.

In another bowl, whisk the egg whites stiff until it forms soft peaks. After that, fold them carefully into chocolate and egg mixture. Spoon mixture into the prepared cake tin and bake the soufflé in the centre of the oven for about 30mins or until the centre of the soufflé feels springy to touch. Allow the soufflé to cool in the tin (it is great fun to watch it fall very slowly) When it is quite cold, remove it from tin

and peel off the paper, then cover and chill for several hours. It can be made 2-3 days in advance if convenient.

**Sauce:**

Simply liquidize the reserved prunes from above, together with their liquid and place this puree in a serving bowl then lightly stir in the crème fraiche to give a marbled effect (ie don't over combine) Hand the sauce round separately to serve with the soufflé. Dust the soufflé with cocoa and cut into squares.

N.B. Prunes and crème fraiche does make a dessert in its own right and can be frozen up to one month.

Soufflé can also be frozen up to one month.

\* Don't panic if the chocolate suddenly thickens and goes grainy, add a couple of teaspoons of the hot water until smooth and glossy again.

Dorothy Lucas