

CHOCOLATE SOUFFLE

12" PLATE



Number	Units	Ingredients	Volume	Weight
1	EACH	CHOCOLATE SOUFFLE	1	EACH
2	OZ	CHOCOLATE SAUCE	2	OZ
4	EACH	STRAWBERRY HALVES	0.25	OZ
4	EACH	RASPBERRY PIECES	0.25	OZ
6	EACH	BLUEBERRIES	0.12	OZ
1	Teaspn	COCOA POWDER	0.04	OZ
1	Teaspn	POWDERED SUGAR	0.04	OZ
3	OZ	VANILLA BEAN ICE CREAM	3	OZ
1	EACH	FRESH MINT SPRIG	1/50 TH	BUNCH

Procedure :

HEAT THE SOUFFLE IN THE MICROWAVE FOR 45- 50 SECONDS
PUNCTURE A WHOLE IN THE CENTER OF THE SOUFFLE BY
USING THE TIP OF A SQUEEZE BOTTLE,& SQUEEZE ABOUT AN
OZ OF CHOCOLATE SAUCE IN THE CENTER..PLACE SOUFFLE IN
THE CENTER OF THE PLATE , ZIG ZAG CHOCOLATE SAUCE OVER
PLATE (CR, CROSS),PUT STRAWBERRIES IN BETWEEN
PLACE REST OF THE BERRIES ON TOP, SPRINKLE POWDERED
SUGAR ON TOP, AND COCOA ON THE RIM , GARNISH WITH MINT SPRIG

ICE CREAM BY THE SERVER