

INGREDIENTS

- 9 eggs
- ¼ cup butter or non dairy substitute
- ¼ cup agave syrup or sugar
- 1 espresso shot
- 1 tbs vanilla extract
- 1 lb chocolate pastilles



PREPARATION

In a stand mixer add eggs and agave and beat until mixture is pale yellow and fluffy, about 20 minutes.

Prepare ramekins with a little melted butter and set in a baking tray

Turn oven to 350 convection

Melt butter and chocolate and set aside

Add espresso and chocolate to the egg mixture and beat until chocolate is incorporated.

Pour mixture evenly into prepared ramekins

Bake for 20 minutes

Souffle will fall within 2 minutes of being on the counter. It is not a flaw.

Enjoy with melted chocolate or whipped cream and raspberries.