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## Roy's Chocolate Soufflé

*Makes about seven. Batter keeps 4 - 5 days in fridge. Note recipe states 4 yolks separately but has the eggs added with the yolks. I do not think that these are additional yolks.*

When Mark and I were on vacation on Maui in Hawaii, we went to Roy's and upon entering, the smell of chocolate was in the air. This dessert had to be ordered at the beginning of the meal so that it could be prepared in time. What a treat! So popular that they hand out the recipe upon request.

Quantity	Ingredients	Preparation Notes
6 oz	Butter	• Melt butter and chocolate over low heat.
1/2 lb	Semi-Sweet Chocolate	• Mix sugar and cornstarch in a bowl.
1 1/2 C	Sugar	• Crack the eggs into another bowl
3 Tbsp	Corn Starch	• When butter and chocolate are melted, add to sugar mixture and mix with wire whip.
4	Eggs (and four egg yolks - see note above.)	• Add eggs and mix again until smooth
		• Chill overnight.
		• Preheat oven to 400 degrees
		• Line the metal ring with a strip of parchment paper, set on a sheet of parchment paper on a pizza pan.
		• Spray with cooking spray
		• Scoop soufflé base into ring, filling about 2/3rds full.
		• For best results allow to come up to room temperature for an hour before baking.
		• Pizza pan holds up to 3 rings. If baking 3 at once increase baking time by 1 - 2 min.
		• Bake on top rack for 20 - 24 minutes. (You must practice as there are variables in oven temperature.
		• Serve immediately while very hot.
		• May be served with fresh fruits, ice cream and/or raspberry sauce.