

Mocha Souffles

(Makes 4)

Ingredients

- 1½ tbsp good quality cocoa powder
- 2 tsp instant coffee
- Vegetable oil, for greasing
- 50g caster sugar, plus extra to sprinkle
- 3 medium egg whites
- Pinch cream of tartar
- Icing sugar for dusting

Method

01. Preheat the oven to 190 degrees C/fan 170 degrees/Gas 5.
02. Put the cocoa, coffee and 4 tablespoons of water in a pan over a low heat, stirring to dissolve the cocoa and coffee. Increase the heat and simmer for 1 minute. Set aside to cool for 5 minutes.
03. Grease 4 x 200ml soufflé dishes or ramekins and sprinkle with a little extra caster sugar, shaking out the excess.
04. Using an electric hand whisk, whisk the egg whites in a large bowl to stiff peaks. Slowly whisk in the caster sugar and cream of tartar, until it is stiff and glossy.
05. Gently stir a little into the mocha mix, then fold in the remainder, keeping as much air in the mixture as possible.
06. Fill the mixture to the top of each dish. Put on a baking tray and bake for 12 minutes until risen. Dust with icing sugar and serve immediately.