

Hot Chocolate Puffs

Part souffle, part hot chocolate and completely delicious. These puffs will stay puffed for a few precious moments and then tumble down into a delicious and dense chocolatey custard. Serve with a dollop of whipped cream, scoop of ice cream or berries. This recipe is exactly what you want to make NOW and later during Pesach.

4 ounces unsalted butter, at room temperature, cut into small pieces

6 ounces semisweet or bittersweet chocolate, chopped

3 large eggs, at room temperature

2/3 cup sugar

pinch of sea salt

2 teaspoons vanilla extract

1. Preheat the oven to 375F. Set ramekins or baking dishes on a baking sheet.
2. Melt butter and chocolate in a medium-sized bowl set over a pan of barely simmering water, stirring gently until smooth. Remove the bowl from the heat.
3. Using an electric mixer fitted with whisk, whip eggs, sugar, and salt until the mixture holds a ribbon (when you lift the whisk, a ribbon will fall and hold its shape for a few seconds)– about 5 minutes. Stir in vanilla.
4. With a spatula, fold 1/3 of beaten eggs into chocolate to lighten it, then scrape the lightened chocolate mixture over the beaten eggs and fold just until there are no streaks of eggs visible.
5. Divide batter into baking dishes, filling them no more than 3/4 full.
6. Bake on the lower rack of the oven for about 15 to 20 minutes until puffed up, but a toothpick inserted into the center comes out with some soft, “gooey” chocolate attached.