

Brown Butter–Chocolate Soufflé Fit for a Crowd

March 14, 2023

TOTAL TIME 1 hour

Ingredients

6–8 servings

- ½ cup (1 stick) unsalted butter
 - ¼ cup (56 g) plus ⅓ cup (75 g) superfine sugar, plus more for sprinkling
 - 3 .5 oz. bittersweet chocolate (70% cacao), chopped
 - ½ cup heavy cream, plus more for serving
 - 3 large eggs, room temperature, separated
 - ½ cup (50 g) Dutch-process cocoa powder
 - 1 Tbsp. dark rum (optional)
 - ½ tsp. Diamond Crystal or ¼ tsp. Morton kosher salt
 - ¼ tsp. cream of tartar
- Powdered sugar (for serving; kosher for Passover if desired)

SPECIAL EQUIPMENT

A 1 ½-qt. soufflé dish

Preparation

Step 1

Chill soufflé dish. Cook **½ cup (1 stick) unsalted butter** in a small skillet over medium heat, swirling occasionally, until it foams, then browns, about 4 minutes. Pour into a small heatproof bowl and chill until spreadable, about 20 minutes (butter should be opaque but still soft enough to brush).

Step 2

Brush bottom and sides of soufflé dish with all of the butter (it will look like a lot), going all the way to the top edges. Sprinkle bottom and sides with **¼ cup (56 g) superfine sugar** and tilt dish to coat in an even layer; tap out excess. Chill until ready to use.

Step 3

Place a rack in middle of oven and preheat to 475°. Place **3.5 oz. bittersweet chocolate (70% cacao), chopped**, in a medium heatproof bowl. Heat **½ cup heavy cream** in a small saucepan over medium, stirring occasionally, until steaming, about 2 minutes. Pour cream over chocolate and let sit, stirring occasionally with a rubber spatula, until chocolate is melted and mixture is smooth and slightly cooled, about 5 minutes. Add **3 large egg yolks, room temperature**, one at a time, whisking until smooth between additions.

Step 4

Stir **½ cup (50 g) Dutch-process cocoa powder**, **1 Tbsp. dark rum** (if using), **½ tsp. Diamond Crystal** or **¼ tsp. Morton kosher salt**, and **½ cup hot water** in a measuring glass until combined. Pour cocoa mixture into chocolate mixture and whisk to combine.

Step 5

Using an electric mixer on medium-high speed, beat **3 large egg whites, room temperature**, **¼ tsp. cream of tartar**, and **⅓ cup (75 g) superfine sugar** in a large bowl until glossy and stiff

peaks form, 5–7 minutes.

Step 6

Gently fold chocolate mixture into egg whites until just combined. Transfer to prepared soufflé dish and evenly sprinkle about **1 Tbsp. superfine sugar** over.

Step 7

Bake soufflé until puffed and top is slightly darkened and just set with a slight wobble in the center when gently shaken, 25–30 minutes.

Step 8

To serve, dust soufflé with **powdered sugar** and spoon onto plates. Drizzle with **heavy cream**.