

Chocolate Soufflé

4 oz. butter
4 T. flour
3/4 c. vanilla soymilk
4 oz. Scharffen Berger semisweet chocolate, finely chopped
1 1/2 t. vanilla
5 large eggs (separate yolks from whites)
A pinch of salt
2/3 c. sugar
1 T. brandy (optional)
1/4 t. orange oil (or 1 T. finely chopped orange zest)
Powdered sugar for garnish

Preheat oven to 425°F. Butter soufflé molds (six 8-ounce molds) and sprinkle the insides with sugar. In a small saucepan, melt butter, whisk in flour and cook until it smells and looks like toast (2 to 3 minutes). Add soymilk and bring to a boil. Remove from heat, add chocolate and vanilla and stir well. Set aside to cool to room temperature.

In a large mixing bowl, beat egg yolks, a pinch of salt and 1/3-cup sugar on high speed until the mixture forms ribbons-about 4 minutes. Fold in chocolate mixture and brandy. Set aside. Beat egg whites until soft peaks form. Add 1/3-cup sugar and whisk until stiff and shiny peaks. Take 1/4 of beaten egg whites and fold into chocolate mixture to lighten it. Fold in remaining egg whites, a third at a time, until just combined. Divide into soufflé molds, filling them to the top. Just before baking, run your finger around the edge of the mold to form a moat. Bake 12 to 15 minutes, until soufflés have a firm Jell-O jiggle. Dust with powdered sugar and serve immediately.

To make ahead: Prepare soufflés up to the point where you fill the molds. Refrigerate until you are ready to begin baking, and increase baking time an extra five minutes or so.