

**THE MYSTERY
CHOCOLATE SOUFFLÉ
MEDIUM / SERVES 4 PEOPLE
ACCENTUATE THE RICH
QUALITY OF THIS DESSERT WITH
9 LIVES RESERVE CABERNET SAUVIGNON**

INGREDIENTS

3 spoons of milk, 5 & 1/2 spoons of sugar, 4onz of dark chocolate, 3 egg whites, A pinch of salt, 2 egg yolks, 1 spoon of cacao, Caramelized milk (to taste), Walnuts (to taste), Chocolate (to taste), Butter and sugar to line the cake moulds

Secretly heat the milk and sugar together in a pan. Lick your lips as you add the dark chocolate, pre-chopped into small bite-sized pieces. Use your paw to mix this heated chocolate mix with the egg yolks and add a spoonful of cacao... resist the temptation to lick the bowl clean.

Patiently beat the egg whites, with a pinch of salt, until they're as fluffy as your fur. Make sure no one's watching you and stir the beaten egg whites into the chocolate mixture prepared in the first step.

Be playful and place caramelised milk and walnuts into some of the moulds. Be mysterious and place large chunks of chocolate pieces into the others. Delicately pour the soufflé mix over the yummy ingredients in each of the moulds and place them in a pre-heated 180°C (356°F) oven for 15 minutes.

And to top it all off, complement the mystical taste of this nighttime treat by cracking open the fruity aromas of 9 Lives Cabernet Sauvignon. It's time to get your pyjamas on... bed time's on its way!

Pro tip: Lick the moulds with a plentiful paw of butter and sugar so that your souffle mix doesn't stick.