

Chorizo soufflés

Recipe for 4 persons

Description

Chorizo and tomatoes soufflés

Ingredients

For the soufflés

- 200 Gr Spanish chorizo
- 6 Unit(s) Egg
- 100 Ml Tomato sauce
- 10 Ml Cornstarch
- 5 Ml Paprika

- Salt and pepper

Preparation

- Preparation time **20 mins**
- Preheat your **Four** at **350 F°**

For the soufflés

Peel and slice the chorizo, put it in the cutter with the eggs and the rest of the ingredients, and mix it finely. Split the mix in silicone shells and cook it for 15 minutes. Serve still warm.

Bon appétit!