



Wine Spectator

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Tastes: On the Rise

By [Sam Gugino](#)

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When you are looking for a quick and easy dessert, a soufflé is not the first thing that comes to mind. Now, serving a soufflé is as easy as opening a package and turning on the oven. Thanks to a career change and a recipe that friends raved about, Roxanne Kam joined forces with Wendy Friedmann to start RW Delights, whose first product is Heavenly Soufflé (www.heavenlysouffle.com).

The individual chocolate soufflés come in their own ramekins and go from freezer to table in about 20 minutes. No whipping egg whites. No tiptoeing. No defrosting, even. Yet the result is an intensely chocolaty, light and fluffy soufflé with enough gooeyness to make you want to run your finger around the inside of the ramekin, which is reusable. Also available in raspberry, pumpkin and chocolate mint, two frozen soufflés come in each \$9 package.