



Raspberry and white chocolate soufflé

By Leslie Hottiaux

45 minutes

Prep time

8 minutes

Cooking time

14 Servings

Serves

INGREDIENTS

For the base

150 grams sugar

100ml water

1 kilogram frozen raspberries

45 grams cornflour

Soufflé mix

butter, at room temperature for greasing
moulds

500 grams egg whites (between 15–20
eggs, 1 egg white is normally 30 grams)

125 grams sugar

100 grams white chocolate, chopped

METHOD

Base

For the base, mix the sugar and water together in a saucepan and bring up to 110°C. Add the raspberries and cook until soft.

To finish, mix the cornflour with a little of the raspberry juice or water and then add it to the raspberries and boil for at least five minutes to ensure the cornflour is cooked.

Blend in a mixer and then pass through a chinois to ensure all the seeds are separated. Allow to cool.

Soufflé Mix

Pre heat oven on Fan Plus 180°C

Prepare the soufflé moulds by brushing the insides with room temperature butter and then keep in the fridge on a baking tray until ready to use.

For the soufflé mix, whisk the egg white and sugar together to make a soft meringue. Add to the raspberry mix and gently fold together. Mix in the chopped white chocolate.

Fill a piping bag with the mix and pipe into the moulds.

Place the moulds in pre heated oven, on shelf position 2, for 8 minutes. Serve immediately.

Note:

The capacity of the moulds suggested are 150ml

The recipe can easily be halved to serve 7