



CHESTNUT SOUFFLÉ



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Light, fluffy and moist consistency
- Bake stable



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easy

INGREDIENTS FOR 4 PORTIONS

125 g	QimiQ Cream Base
150 g	Mascarpone
1 small pinch(es)	Orange zest, freshly grated
1 pinch(es)	Salt
20 g	Corn flour / starch
3	Egg yolk(s)
100 g	Chestnut puree
1 tbsp	Rum
1 package	Vanilla sugar
1 tbsp	Cocoa powder
3	Egg white(s)
60 g	Sugar
	Butter, to brush
	Powdered sugar, to dust

METHOD

1. Preheat the oven to 160 °C (conventional oven).
2. Mix the QimiQ Sauce Base with the remaining ingredients (except the egg whites and sugar).
3. Whisk the egg whites with the sugar until stiff and fold into the mixture.
4. Grease cups with butter and sprinkle with icing sugar.
5. Pour the mixture into the cups and bake in the preheated oven in a waterbath for approx. 25-30 minutes.