



# CREAM CHEESE SOUFFLÉ CAKE

## QimiQ BENEFITS

- Light, fluffy and moist consistency
- Deep freeze stable, frozen soufflé cakes can be regenerated without loss of quality



15



easy

## INGREDIENTS FOR 635 G

**100 g** QimiQ Cream Base

**200 g** Cream cheese

**45 g** Cream 36 % fat

**33 g** Granulated sugar

**18 g** Corn flour / starch

**110 g** Whole egg(s)

**80 g** Egg white(s)

**33 g** Powdered sugar

**3 g** Vanilla sugar

**8 g** Lemon juice

**4 g** Lemon peel

**1 g** Salt

## METHOD

1. Mix the cream cheese, cream, QimiQ Sauce Base, granulated sugar and starch together well and heat to 90°C.
2. Add the whole eggs and mix well. Heat at 80°C to bind, whilst stirring continuously.
3. Whisk the egg whites with the icing sugar until just before soft peak stage. Mix into the cooled cream cheese mixture.
4. Add the vanilla sugar, lemon juice, lemon peel and salt to taste and mix well.
5. Grease the soufflé moulds with butter and sprinkle with icing sugar. Pour in the mixture and bake in a water bath at 120°C for approx. 25-30 minutes.