



BANANA SOUFFLÉ WITH PINEAPPLE RAGOUT



QimiQ BENEFITS

- Problem-free reheating possible
- Enhances the natural taste of added ingredients
- Pure indulgence with less cholesterol



25



medium

INGREDIENTS FOR 4 PORTIONS

FOR THE BANANA SOUFFLÉ

80 g	QimiQ Cream Base
20 g	Butter
20 g	Sugar
2	Egg yolk(s)
200 g	Banana(s), pureed
1 tsp	Lemon juice
20 g	Almonds, grated
20 g	Dark chocolate (40-60 % cocoa), grated
2	Egg white(s)
1 tbsp	Corn flour / starch
	Butter, for the baking tin
	Sugar, for the baking tin

FOR THE PINEAPPLE RAGOUT

1 tbsp	QimiQ Classic, chilled
500 g	Tinned pineapple
1 tsp	Corn flour / starch

METHOD

1. Preheat the oven to 140°C (conventional oven).
2. For the banana soufflé whisk the butter and sugar until fluffy. Add the egg yolks and continue to whisk fluffy.
3. Whisk QimiQ Classic smooth. Add the banana puree, lemon juice, almonds and chocolate and mix well. Add the QimiQ mixture to the butter mixture and mix well.
4. Whisk the egg whites stiff and fold into the soufflé mixture with the corn flour.
5. Grease soufflé dishes with butter and dust with sugar. Fill each dish approx. 3/4 full with the soufflé mixture. Bake in the hot oven in a water bath for approx. 25 minutes.
6. For the pineapple ragout drain the tinned pineapple. Add the corn flour to the juice and bring to the boil, stirring constantly.
7. Chop the pineapple, add to the juice and finish with the cold QimiQ Classic.