



LEMON SOUFFLÉ



QimiQ BENEFITS

- Lightly binds oven baked dishes
- Problem-free reheating possible
- Acid stable and does not curdle



25



easy

INGREDIENTS FOR 6 PORTIONS FOR 30 X 20 CM OVEN PROOF DISH

250 g	QimiQ Classic, unchilled
3	Lemon(s), untreated
50 g	Preserving sugar
1 tbsp	Ginger root
2 tbsp	Lemon juice
0.5	Lemon(s), finely grated zest
50 g	Sugar
4	Egg yolk(s)
80 g	Flour
40 g	Bread crumbs
4	Egg white(s)
80 g	Sugar
	Butter, for the baking tin
	Powdered sugar, for the baking tin

METHOD

1. Preheat the oven to 160 °C (conventional oven).
2. Peel, fillet and dice the lemons.
3. Place the diced lemons, preservation sugar, lemon peel and ginger in a saucepan and bring to the boil. Cook for approx. 10-15 minutes and allow to cool.
4. Whisk the unchilled QimiQ Classic smooth. Add the lemon juice, lemon zest, sugar and egg yolks and mix well. Fold in the cold lemon cubes.
5. Mix the flour and bread crumbs together.
6. Whisk the egg whites and sugar stiff and fold into the QimiQ mixture alternately with the flour and bread crumb mixture.
7. Grease a soufflé dish with butter and dust with icing sugar.
8. Pour in the mixture and bake for 50 minutes (cover with tin foil to prevent burning if necessary).