

SOUR CREAM SOUFFLÉ WITH RASPBERRY SAUCE



QimiQ BENEFITS

- Quick and easy preparation
- Bake stable
- Full taste with less fat content





15

easy

INGREDIENTS FOR 6 PORTIONS

FOR THE SOUFFLÉ

125 g	QimiQ Classic
125 g	Sour cream 15 % fat
50 g	Flour
4	Egg yolk(s)
25 ml	Lemon juice
5 g	Lemon peel
4	Egg white(s)
80 g	Sugar
	Butter, for the baking tin
	Sugar, for the baking tin
	Powdered sugar
FOR THE RASPBERRY SAUCE	
125 g	QimiQ Classic, unchilled
250 g	Raspberries

METHOD

- 1. Preheat the oven to 160 °C (conventional oven).
- 2. Place the QimiQ Classic and sour cream with the flour in a saucepan and heat until the mixture starts to thicken, stirring continuously. Add the egg yolks, lemon juice and lemon zest and allow to cool.
- 3. Whisk the egg whites and sugar until stiff and fold into the mixture.

30 g Sugar

- 4. Pour the mixture into a greased soufflé dish and bake in the hot oven for approx. 40 minutes.
- 5. For the raspberry sauce: blend the ingredients together until smooth using an immersion blender.
- 6. Dust with icing sugar and serve with the raspberry sauce.