



CHESTNUT SOUFFLÉ



QimiQ BENEFITS

- Full taste with less fat content
- Light and fluffy consistency
- Bake stable



25



medium

INGREDIENTS FOR 10 PORTIONS

250 g	QimiQ Classic
340 g	Mascarpone
90 ml	Whipping cream 36 % fat
20 ml	Orange juice
4 g	Orange zest
40 g	Butter
2 g	Salt
40 g	Corn flour / starch
6	Egg yolk(s)
200 g	Chestnut puree
20 ml	Rum
24 g	Vanilla sugar
20 g	Cocoa powder
6	Egg white(s)
120 g	Sugar
	Butter, for the moulds
	Icing sugar, for the moulds

METHOD

1. Mix the mascarpone, cream, QimiQ Classic, orange juice, orange peel, butter, salt and starch together well and heat to 90 °C. Allow to cool.
2. Add the egg yolks, chestnut puree, rum, vanilla sugar and cocoa powder to the cooled mixture and mix well.
3. Whisk the egg whites with the sugar until stiff and fold into the mixture.
4. Grease the soufflé moulds with butter and sprinkle with the icing sugar. Pour in the mixture and bake in a water bath at 140 °C for approx. 25-30 minutes.