



# 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 12" X 8" BAKING DISH

**250 g** QimiQ Classic, room temperature

**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** AP 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 an oven to 320 °F (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 a 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 powdered sugar.
8. Pour in the mixture and bake for 50 minutes (cover with tin foil to prevent burning if necessary).