



# SOUR CREAM SOUFFLÉ WITH RASPBERRY SAUCE



## QimiQ BENEFITS

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



15



easy

## INGREDIENTS FOR 6 PORTIONS

### FOR THE SOUFFLÉ

<b>125 g</b>	QimiQ Classic
<b>125 g</b>	Sour cream 15 % fat
<b>50 g</b>	AP Flour
<b>4</b>	Egg yolk(s)
<b>25 ml</b>	Lemon juice
<b>5 g</b>	Lemon peel
<b>4</b>	Egg white(s)
<b>80 g</b>	Sugar
	Butter, for the baking tin
	Sugar, for the baking tin
	Powdered sugar

### FOR THE RASPBERRY SAUCE

<b>125 g</b>	QimiQ Classic, room temperature
<b>250 g</b>	Raspberries
<b>30 g</b>	Sugar

## METHOD

1. Preheat an oven to 320 °F (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.
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 powdered sugar and serve with the raspberry sauce.