



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 3 6% fat

20 ml Orange juice

4 g Orange zest

40 g Butter

2 g Salt

40 g Corn 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 molds

Powdered sugar, for the molds

METHOD

1. Mix the mascarpone, cream, QimiQ Classic, orange juice, orange peel, butter, salt and starch together well and heat to 190 °F. Auskühlen lassen.
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 molds with butter and sprinkle with the icing sugar. Pour in the mixture and bake in a water bath at 280 °F for approx. 25-30 minutes.