



Passion fruit soufflé with white chocolate sauce

Ingredients

For the passion fruit base

250g passion fruit puree
50g sugar
15g cornflour

Method

Bring the puree to the boil with the sugar. Make a paste with the cornflour and a little cold water then whisk into the boiling puree and cook until thickened, and the raw cornflour taste has gone.

For the soufflé

140g passion fruit base
40g sugar
4g cream of tartar
80g egg whites

Method

Beat the base so it becomes smooth, Whip the egg whites whilst gradually incorporating the sugar and cream of tartar until stiff peaks have formed.

Pipe into buttered soufflé ramekins, then baked at 160°C for 4 mins, then turn and give another 4-6 mins.

For the sauce

100g white chocolate
200ml double cream

Method

Bring the cream to the boil and pour over the white chocolate, mix well until the chocolate has melted leaving a smooth sauce

Dan x