

HOT PASSIONFRUIT SOUFFLÉ WITH RASPBERRY CREAM

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I am in a recipe swap at the moment on [recipezaar](#) where you get put into groups and make and review recipes by the people in your group, so there will be a few recipe postings by zaar members over the next few days. I cooked up a storm over the weekend trying and reviewing new recipes they were really good. Today I am going to post one I was really proud of, I have always had a fear whenever I see soufflé in the title so I did debate whether or not to try it in case it was a disaster, but it was not only delicious but it was a complete triumph. If you want to see other recipes by this chef click [here](#).

Ingredients

2 Egg yolks
1/2 Cup passion fruit pulp (approx. 6 passionfruit)
2 Tablespoons lemon juice
120g Icing sugar
6 Egg whites
Caster sugar
Extra icing sugar



RASPBERRY CREAM

125g Frozen raspberries (I used fresh, pureed them and then pushed the puree through a sieve to remove seeds.)
300ml Thickened cream
1 Tablespoon sugar
1 Tablespoon Grand Marnier

Method

1. Place egg yolks, passionfruit pulp, lemon juice and half the sifted icing sugar in bowl; mix until well combined.
2. Beat egg whites until soft peaks form, add remaining sifted sugar and continue beating until firm peaks form.
3. Gently fold quarter of the egg whites into passionfruit mixture, then fold in remaining egg whites.
4. Lightly grease four individual souffle dishes, about 1-cup capacity, sprinkle inside each one with caster sugar; shake away excess.
5. Spoon soufflé mixture into dishes, bake at 220°C for 10 to 12 minutes.
6. Dust tops with sifted icing sugar immediately.
7. Serve with Raspberry Cream.
8. Raspberry cream: Thaw raspberries, push through sieve to remove seeds. Whip cream until soft peaks form, beat in sugar; fold in the raspberry puree and Grand Marnier.

All photo's taken by me unless otherwise stated.