

## SOUFFLE GLACE PRALINE



*This recipe is unlikely to appear in any cookbook. We lived here at the Hunting Tower Lodge about 6 miles west of Perth in Scotland for 3 months in 1984. Julie was 6 weeks old when we arrived, and Graeme was working nearby. The chef taught Sam this recipe, which had become a favourite in the hotel restaurant.*

**Praline: Flaked almonds, 1/3 glass water, 8oz (225g) sugar**

Boil sugar & water until light brown.

Add almonds & mix.

Pour into a well-greased tray, allow to cool and harden.

Wrap in cloth and break up until fine.

**Souffle: 8 Egg whites, 8 Egg yolks, 8oz (225g) sugar, 1½ pints (850ml) double cream**

Cream egg yolks and sugar together over a bowl of warm water until doubled in size.

Fold in beaten egg whites & whipped cream.

Add praline.

Pour into dishes and sprinkle more praline on top and freeze.

*Will last 4 days in the freezer.*