

# Raspberry and white chocolate soufflé

By Leslie Hottiaux

**45 minutes**

Prep time

**8 minutes**

Cooking time

**14 Servings**

Serves



## INGREDIENTS

### For the base

- 150 grams sugar
- 100ml water
- 1 kilogram frozen raspberries
- 45 grams cornflour

### Soufflé mix

- butter, at room temperature for greasing moulds
- 500 grams egg whites (between 15–20 eggs, 1 egg white is normally 30 grams)
- 125 grams sugar
- 100 grams white chocolate, chopped

## METHOD

### Base

1. For the base, mix the sugar and water together in a saucepan and bring up to 110°C. Add the raspberries and cook until soft.
2. To finish, mix the cornflour with a little of the raspberry juice or water and then add it to the raspberries and boil for at least five minutes to ensure the cornflour is cooked.
3. Blend in a mixer and then pass through a chinois to ensure all the seeds are separated. Allow to cool.

### Soufflé Mix

1. Pre heat oven on Fan Plus 180°C
2. Prepare the soufflé moulds by brushing the insides with room temperature butter and then keep in the fridge on a baking tray until ready to use.
3. For the soufflé mix, whisk the egg white and sugar together to make a soft meringue. Add to the raspberry mix and gently fold together. Mix in the chopped white chocolate.
4. Fill a piping bag with the mix and pipe into the moulds.
5. Place the moulds in pre heated oven, on shelf position 2, for 8 minutes. Serve immediately.

### Note:

- The capacity of the moulds suggested are 150ml
- The recipe can easily be halved to serve 7