

White Honey Gingerbread Soufflé

30–40 Min

Preparation

1. Preheat the oven to 190 C (374 F) and grease the ramekins with butter. Be sure that you grease every single bit of the ramekin. Add a little white sugar to the ramekins and turn so that the ramekins are covered all round with the sugar.
2. Knead the flour, butter and salt by hand until there is no dry flour left.
3. Bring the milk and 2/3 of the sugar to the boil over a medium heat. Add the flour mixture and use a whisk to beat in until a thick, rubbery mixture forms.
4. Stir in the chocolate and the Gingerbread seasoning mix then add three egg yolks and stir. While stirring, take the pan off the heat or simply switch the heat off.
5. Beat the white of five eggs to form soft peaks, add the rest of the sugar and beat until stiff peaks form.
6. Pour into the ramekins (fill right to the top) and use a knife to achieve a smooth, flat finish. If the mixture drips over the side: Remove with some paper towel.
7. Bake in the oven at 190°C (374°F) for 18 minutes, then remove. Sprinkle with powdered sugar and serve immediately.

Ingredients 4 Portions

= Kotányi Produkte

25 g	Butter
100 g	White sugar, plus a little sugar for the ramekins
35 g	Flour
0.5 tsp.	Salt
190 ml	Milk
130 g	White chocolate
5	Eggs
0.5 pkg.	Honey Gingerbread Seasoning Mix
	A little sugar for the ramekins
	Powdered sugar
	Some fruit to garnish