



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

