

Grand Marnier Souffle

(makes 6 – 8 souffles)

by **Becky Chan**

Ingredients

Milk	150g
Cream	100g
Orange Zest	1 orange
Egg Yolks	3
Sugar	40g
All Purpose Flour	15g
Cornstarch	10g
Grand Marnier	100g
Egg White	2
Sugar	50g

1. Prepare the soufflé dish. Brush butter onto the interior of 8 ramekins. Sugar coat them after. Keep soufflé dishes chilled in refrigerator.
2. Heat the milk, cream and orange zest in a pot and bring to boil.
3. Meanwhile, in a bowl, whisk egg yolks and sugar together, then add flour and cornstarch, whisk well.
4. When the milk mixture is heated, slowly pour into the yolk mix while whisking at the same time. Whisk to smooth.
5. Pour the mixture back to the pot and keep whisking while cooking on medium heat. Cook until the mixture bubbles.
6. Transfer the soufflé base to a bowl, cover with plastic wrap against the top. Chill in refrigerator.
7. Add Grand Marnier to the chilled base and whisk well.
8. Whisk egg white and sugar to form stiff peak. Gently fold meringue into the soufflé base.
9. Fill the soufflé mix to the ramekins to 90% full. Bake at 375°F for about 15 – 18 minutes. Serve immediately.