

BLACKCURRANT SOUFFLÉ

WITH VANILLA ICE CREAM



Blackcurrant soufflé with vanilla ice cream

| Code | Ingredient | Brand | g | % | g/kg |
|------|---------------------------|-------|-----|-------|--------|
| | Premium vanilla ice cream | | 70 | 66,67 | 666,67 |
| | Blackcurrant soufflé | | 35 | 33,33 | 333,33 |
| | for 1 serving | Total | 105 | | 1000 |

The percentages and parts per thousand are related to the total weight of the ingredients in the table.

Once the soufflé has been removed from the oven, place a vanilla ice cream quenelle on top and serve.

Premium vanilla ice cream

| Code | Ingredient | Brand | g | % | g/kg |
|----------|-------------------------|-----------|------|-------|--------|
| | Milk | | 800 | 60,06 | 600,60 |
| 00150430 | Cream | Elle&Vire | 200 | 15,02 | 150,15 |
| 00100507 | Dextrose | Sosa | 50 | 3,75 | 37,54 |
| 57001010 | Procrema 100 Cold | Sosa | 100 | 7,51 | 75,08 |
| 00100011 | Sugar | Sosa | 150 | 11,26 | 112,61 |
| 48000306 | Natural vanilla extract | Sosa | 10 | 0,75 | 7,51 |
| 48000104 | Bourbon vanilla | Sosa | 12 | 0,90 | 9,01 |
| 59000004 | Glycerin | Sosa | 10 | 0,75 | 7,51 |
| | for 1300 g | Total | 1332 | | 1000 |

Mix with turmix liquids and solids. Allow the base to mature for at least 5 hours. Put in the ice cream machine.

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Blackcurrant soufflé

| Code | Ingredient | Brand | g | % | g/kg |
|----------|--------------|-----------|-----|-------|--------|
| 44150506 | Cassis puree | Ravifruit | 180 | 61,02 | 610,17 |
| 00100011 | Sugar | Sosa | 20 | 6,78 | 67,80 |
| | TPT syrup | | 70 | 23,73 | 237,29 |
| 00200518 | Prosoufflé | Sosa | 25 | 8,47 | 84,75 |
| | for 295 g | Total | 295 | | 1000 |

Mix all ingredients except sugar. Whip it using KitchenAid and add the sugar in two or three parts as a French meringue. Once assembled, fill in previously greased ramequins and bake at 130 °C for 6 minutes.

