



Frozen Raspberry Soufflé



RECIPE

Ingredients

Soufflé Cup

(de Boer Food L112-04)

Raspberry Mousse, see recipe

Raspberry Coulis

Chocolate Sauce

Spaghetti White

(de Boer Food L431-27)

Cigarillos Retro Chocolate 7.8"

(de Boer Food L431-75)

Mint, fresh

Berries, fresh

Amounts

1 each

½ cup (vol.)

1 Tbsp.

1 Tbsp.

1 tsp.

1 each

1 sprig

5 each

Preparation Method:

- Make thin cardboard ring mold 4" high and 2.5" wide to fit inside Soufflé Cup.
- Place mold inside cup. Fill with Raspberry Mousse and place in freezer until frozen.
- Once frozen, remove cardboard mold and place soufflé in center of plate.
- Drizzle plate with Raspberry Coulis and Chocolate Sauce.
- Place soufflé in center of plate. Top soufflé with Spaghetti White.
- Place Cigarillos Retro 5.9" against side of soufflé.
- Garnish with Mint and Fresh Berries, if desired.
- Serve immediately.

RELATED RECIPE - Espresso Custard

Ingredients

Raspberry Puree

Gelatin, unflavored

Sugar, granulated

Egg Whites

Heavy Cream

Amounts

5 cups (vol.)

4 Tbsp.

1 cup (vol.)

8 each

6 cup (vol.)

Preparation Method:

- Place raspberry puree in small sauce pan. Add gelatin. Over low heat, stir to dissolve gelatin.
- Stir in sugar and remove from heat.
- Chill until mixture mounds from a spoon.
- Place egg whites in mixer. Beat until soft peaks form.
- Fold in chilled raspberry mixture.
- Place heavy cream in mixing bowl and whip until soft peaks form.
- Fold all ingredients together.
- Refrigerate until ready to use.



Soufflé Cup
L112-04
(W 2.6" x H 1.2")
84 pcs/case



Cigarillos Retro 5.9"
L931-75
6 x 200 pcs/case



Spaghetti White
L431-27
5.5 lb/case