

Christmas Pudding Soufflé



Serves: 4

Profitability:

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Ingredients:

CREME ANGLAISE

150ml double cream

100ml milk

1/2 vanilla pod, seeds

2 egg yolks

15g caster sugar

PUDDING

25ml brandy

100g Christmas pudding

4 egg whites

35g caster sugar

Butter

Nutmeg powder

Cherry sorbet

Steps:

CREME ANGLAISE

Heat the cream and milk then add the vanilla seeds

Whisk the egg and the sugar until smooth and golden then pour ½ of the hot milk/ cream mixture into the egg mixture gradually whilst whisking

Whisk back into the remaining milk mixture, add the brandy and heat through. Stir until it thickens

PUDDING

Break up the Christmas pudding and blend together with 40g of the creme anglaise

Butter 4 ramekins and coat with nutmeg powder

Whisk the eggs whites to stiff peaks, then add the caster sugar 1 teaspoon at a time

TO ASSEMBLE

Roughly mix the two mixtures together, spoon into your ramekins and level off

Cook at 190°C for 8-10 minutes

Serve with the remaining creme anglaise and a scoop of cherry sorbet