

Star chef recipes

Citrus soufflés



Ingredients:

for 4 - 8 (depending on the size of the soufflé dishes)	5 eggs 130 g sugar Butter (for greasing the dishes)	2 oranges 2 limes 1 lemon Icing sugar for sprinkling
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Cooking instructions

Squeeze and then boil the citrus juices together at low heat in a small saucepan with approx. 50 g sugar until the liquid is slightly syrupy. Pour into a dish and leave to cool. Grease the soufflé dishes well with butter, sprinkle them with sugar and cool in the refrigerator. Preheat the oven to 180 ° C. Remove yolks from the eggs. Beat egg yolks with 50 g of sugar using egg-beater at highest speed until a frothy, light cream is produced. Slowly beat the egg white and, when foamy, slowly sprinkle in 30 g of sugar. Important: Do not beat the egg white too strongly.

Kitchen aids

Mixer with citrus press, handheld or standard blender with egg beater.

BOSCH