



BOSCH

Invented for life

Citrus Soufflé

Dusted with icing sugar

Make sense of mixing

Bosch OptiMUM Kitchen Machine.



Serves: 6

Preparation: 20 minutes

Cook: 160°C for 15-18 minutes

Difficulty: Confident Cook



Ingredients:

Soufflé:

3 eggs

85g caster sugar

1tbsp cornflour

Butter to grease ramekin

1tbsp sugar to line dishes



Syrup:

2 oranges

2 limes

1 lemon

55g caster sugar

Icing sugar to dust

Bosch Tip:

- Grate the zest from the fruit before juicing and freeze to add in other recipes, sauces, cakes etc.

8 simple steps:

- Preheat the oven to 160°C.
- Place citrus press attachment on the kitchen machine, cut the fruit in half and juice oranges, limes and lemon.
- Place the juice in a saucepan with 55g of sugar and bring to the boil. Simmer until the liquid has reduced by approximately one third. Leave to cool.
- Grease ramekins with butter, then sprinkle with sugar, shaking it evenly up the sides to assist rise.
- Separate the eggs, place the whites in the kitchen machine mixing bowl and whisk with the whisk attachment until stiff peaks form. Slowly add sugar, whisking lightly between each addition.
- Beat egg yolks with cooled syrup and cornflour. Gently fold in egg whites.
- Fill ramekins by two-thirds and stand on a tray. Place in the oven on level 2 or 3. Bake for 15 minutes, but if not golden give them the extra time.
- Dust with icing sugar and serve immediately.

Kitchen Machine:



OptiMUM: Intuitive sensor technology and incredible versatility means the OptiMUM easily takes care of all your mixing, weighing, chopping, and blending.

