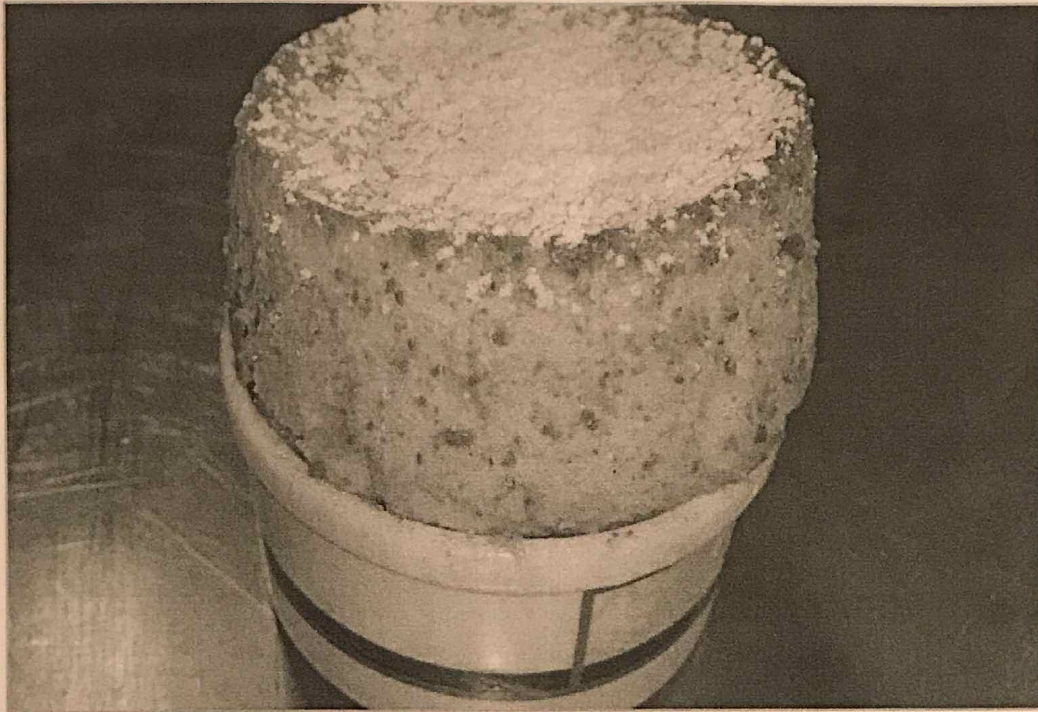


Amaretto Soufflé

, with Vanilla Bean Sauce



Trivia : A **Soufflé** is a lightly baked cake made with Egg Yolks and beaten Egg Whites, combined with various other ingredients. The word "Soufflé" is the past participle of the French verb Souffler which means "to blow up" or more loosely "puff up". Every Soufflé is made from two basic components -

1. A French crème patissiere / puree.
2. Egg Whites beaten to a soft peal meringue.

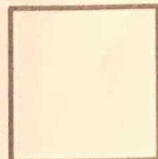
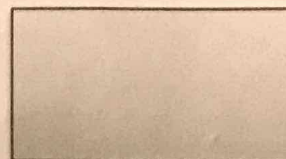
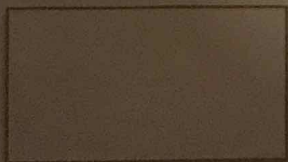
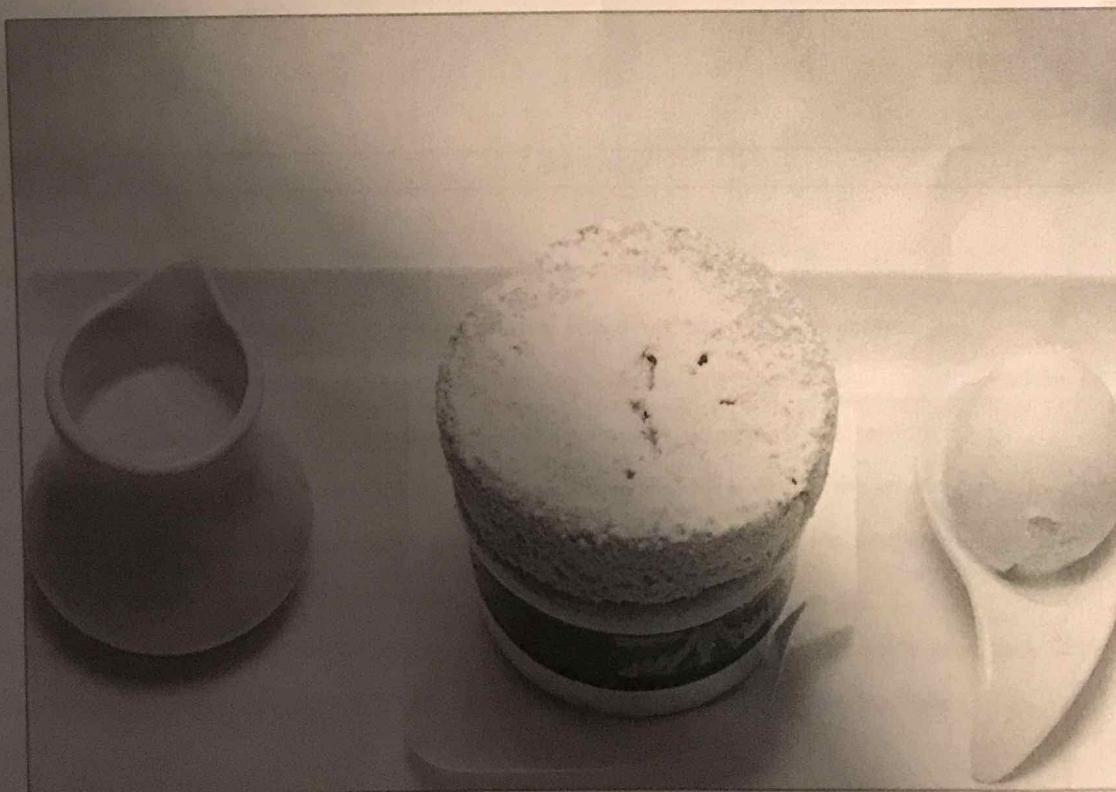
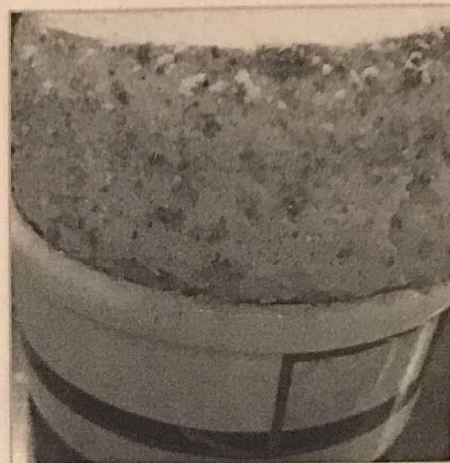


Plate Presentation

Menu : Amaretto Soufflé, with Vanilla Bean Sauce

Servings : 10

Assembling : ..Place the Amaretto Soufflé on rectangle plate, put small ramekins with Vanilla sauce and in between the spoon with Vanilla Gelato. Use non stick paper, dust soufflé with confectioner sugar.....



Amaretto Soufflé Mix

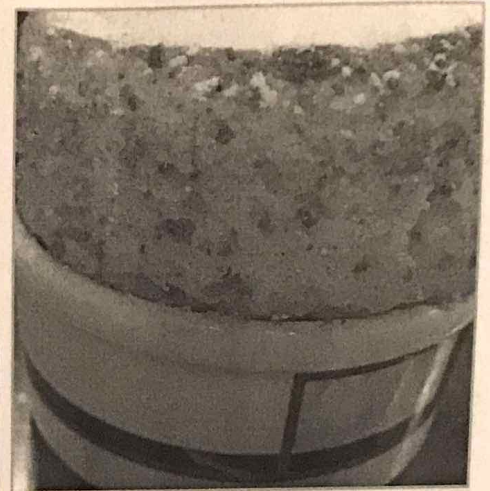
Menu : Amaretto Soufflé, with Vanilla Bean Sauce

Servings : 57

Yield Gr : 125

Baking Temp : 190 Degs C.

Baking Time : 20 mins - Approx.



Note : ...Ensure you butter the Soufflé dish and then roll in with the Crushed Amaretto Cookies / Sugar. Make sure you soak the Lady Fingers with Amaretto and place half of the finger in the bottom of the dish....before scooping in the Soufflé Mixture.

2000	MI	2000	MI	Dairy - Milk Homo Jug	05993210	Bring to the boil
600	Gr	21	Oz	Dairy - Butter Unsalted "DCL"	05995308	
600	Gr	21	Oz	Flour - H&R All Purpose	06140009	
1050	Ea	1050	Ea	Egg - Liquid Yolks	05140014	
10	MI	10	MI	Pastry - Paste Bourbon Vanilla Natural	06992578	
650	MI	650	MI	Liquor - Amaretto Di Saronno	84785823	
1200	Ea	1200	Ea	Egg - Liquid Whites	05140017	Whisk together
600	Gr	21	Oz	Sugar - Granulated	06160075	
200	Gr	7	Oz	Flour - Cornstarch	06164408	
200	Gr	7	Oz	Cookies - Amaretto, Mini	06996656	Chopped

Method

- 1. Boil** the Milk and Butter over the stove, make a paste Roux mixture.
- 2. Add** in the Flour into the boiling milk and mix consistently until it forms to a smooth paste.
- 3. Beat** the Roux mixture into a mixing bowl and beat on 2nd speed with a paddle, until cool, then add in the egg yolks and Vanilla Paste, Amaretto Cookies (crushed) and the Amaretto, combined and smooth.
- 4. Place** in a Bain and cover with plastic film, this will prevent skim forming on top of the mixture, let cool on the side.
- 5. Whisk** the Egg White, Sugar and Cornstarch to form a meringue to a soft peak, incorporate the chocolate roux into to the meringue, making sure not to over mix too fast, very delicate!!
- 6. Butter** the soufflé ramekins with soft unsalted butter, sugar and Crushed Amaretto Cookie, soak Lady Fingers with Amaretto (like the Grand Marnier Soufflé) in the bottom, scoop the soufflé batter into the dishes.

Vanilla Sauce

Menu : Amaretto Soufflé, with Vanilla Bean Sauce

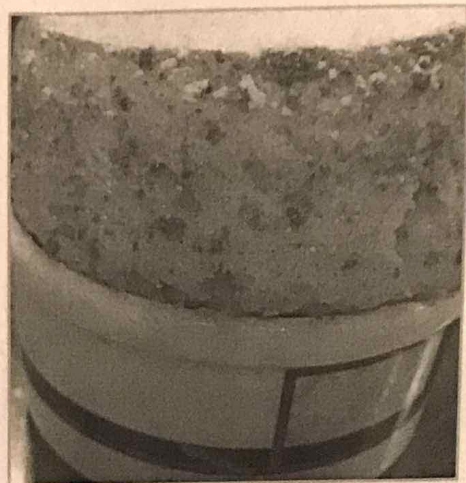
Servings : 78

Yield MI : 80

Baking Temp : N/A

Baking Time : N/A

Note :With the back of the ladle spoon, place a finger down the middle of the spoon and if the sauce stays and do not come back to the middle of the spoon. This is ready to use, when serving the sauce keep in a warm water bath system..



4000	MI	4000	MI	Dairy - Cream Heavy 36.5%
560	Gr	19.6	Oz	Sugar - Granulated
10	MI	10	MI	Pastry - Paste Bourbon Vanilla Natural

05993246

06160075

06992578

Heat the Cream to just boiled

1120	MI	1120	MI	Egg - Liquid Yolks
560	Gr	19.6	Oz	Sugar - Granulated

05140014

06160075

Hand whisk together in a bowl

Method

1. **Bring** the Heavy Cream, Vanilla Paste and Sugar to just boiling point.
2. **Mix** the Egg Yolks and Sugar and stir well.
3. **Once** the Heavy Cream mixture simmers in temperature add 1/4 into the Egg Yolk mixture, gradually whisk the Yolks into the Cream.
4. **Return** back to the heat and continue cooking carefully to a thick Napa stage.
5. **Remove** from the heat and strain, cool into a ice water bath.

Vanilla Bean Gelato

Menu : Amaretto Soufflé, with Vanilla Bean Sauce

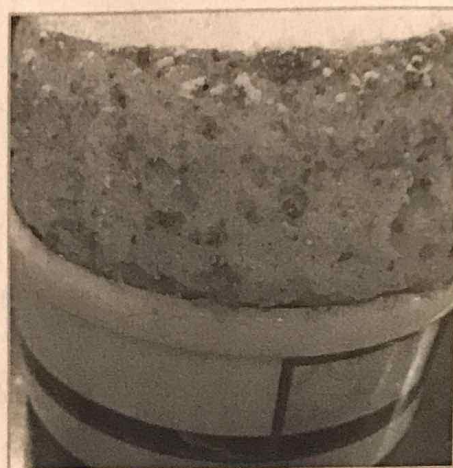
Servings : 162

Yield Gr : 25

Baking Temp : N/A

Baking Time : N/A

Note : ...Make sure the mixture reaches 85 C / 185 F when heating the mixture, and -10 C / 14 F when the mixture extrude out of the Gelato machine..



3000	MI	3000	MI	Dairy - Milk Homo Jug	05993210
150	MI	150	MI	Dairy - Cream Heavy 36.5%	05993246
600	Gr	21	Oz	Sugar - Granulated	06160075
150	Gr	5.25	Oz	Dairy - Skim Milk Powder	06996969
150	Gr	5.25	Oz	Mix - Gelato Base / Piccadilly	06993512
10	MI	10	MI	Pastry - Paste Bourbon Vanilla Natural	06992578

Cook together in steam kettle

Method

1. **Combined** all the ingredients in a large container.
2. **Mix** well for 2 to 3 minutes using an immersion blender.
3. **Place** in the mixture in the steam kettle and heat the mixture to 85 C / 185 F.
4. **Strain** the mixture and place the Gelato mixture in a blast chiller until it reaches below 40 F degrees....