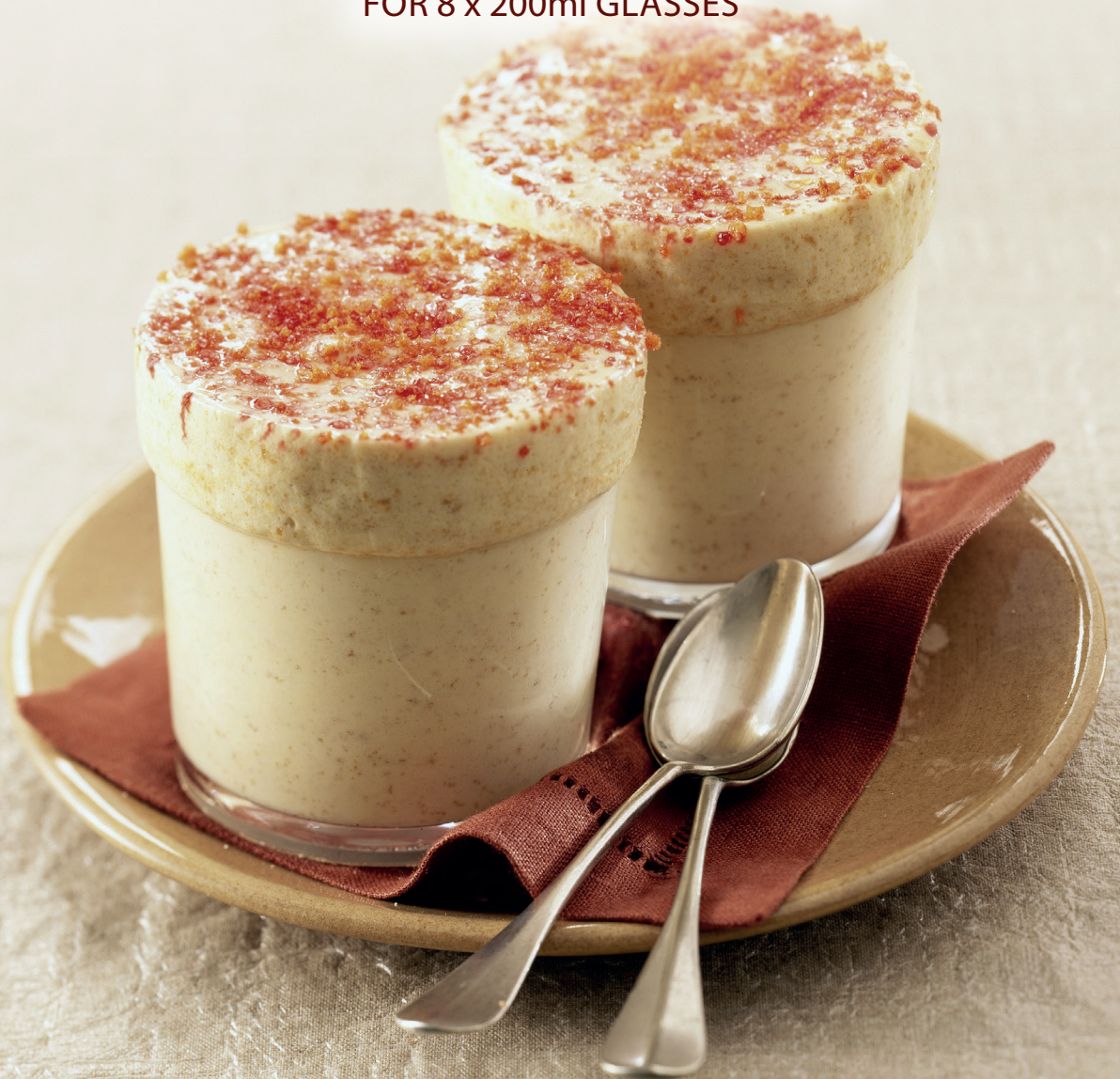




Iced chestnut soufflé blackcurrant compote

FOR 8 x 200ml GLASSES



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Suggested illustration(s). Serving tip. Recipe developed by Olivier Houot. © Adobe Stock

LÉONCE BLANC BLACKCURRANT PURÉE



Frozen
tray
1 kg




Ambient
pouch
1 kg





Blackcurrant compote

 IQF frozen Léonce Blanc blackcurrants	700 g
Vanilla pod	1
Caster sugar	180 g
Pectin NH	7 g

PREPARATION:

Pour the blackcurrants into a saucepan. Heat gently to 50°C. Add the vanilla and sugar mixed with pectin. Bring to the boil and cook, regularly checking the set (on a cold plate).

Blackcurrant coulis

 IQF frozen Léonce Blanc blackcurrants	500 g
Caster sugar	150 g

PREPARATION:

Gently heat the blackcurrant and sugar. Blend using a hand blender. Sieve if necessary. Refrigerate.

Iced chestnut soufflé

Sugar	200 g
Water	70 g
Egg yolk	200 g
Chestnut cream	250 g
Cream 35% fat	500 g
Marron glacé pieces	

PREPARATION:

Soften the chestnut cream. In a cold mixer bowl, whisk the cream. Refrigerate. Pour the egg yolks into the mixer bowl and whisk. In a suitable saucepan over a medium heat, pour in the sugar and water. When the sugar reaches 116°C, slowly add to the egg yolks pouring down the edge of the mixer bowl, without touching the whisk. Whisk until cool. Whisk in the chestnut cream without losing any air from the mixture. Fold in 1/4 of the whipped cream with a spatula and mix well. Add the remaining whipped cream and fold it in carefully.

Assembly

Line traditional soufflé tins with greaseproof paper to a few above the top of the tins and pour in the mixture. We recommend using a tall, pretty tea or coffee cup. Pipe a little soufflé mixture into the bottom of the cup, making a very slight hollow. In the centre, put a spoonful of blackcurrant compote. Fill the cups to the very top and smooth over. You can decorate with a piece of marron glacé in the middle. Freeze. Put the cups in the freezer at -14°C for one hour before serving. Serve the blackcurrant coulis separately.

