



Sweet Cinnamon Soufflé

1 Thoroughly coat the sides of the ramekins with the molten butter, then with the sugar.

2 Briefly bring the milk and the vanilla bean (+scraped out seeds) with the butter to a boil, remove from heat, let infuse for five minutes (then remove vanilla pod) and add the flour, cinnamon and the salt. Stir well.

3 Put the mix back on the stove at medium heat and continue to stir the mass until it begins to detach from the brim. Again remove from stove, add the egg and beat thoroughly. Move the mix to the bowl and add the egg yolks, each by each.

4 In a separate bowl, beat the egg whites with the sugar (and a pinch of salt) until stiff and add one third into the soufflé mass using a whisk. Now fold in the other two-thirds very carefully, the mixture should become very fluffy.

5 Preheat oven to 225°C (430°F). Pour the soufflé mass into the ramekins (leave about 1 cm = 2/3 of an inch) and place immediately in a deep pan and fill the pan with boiling water about two-thirds high. Bake for 20 minutes. Serve immediately - you only have a few minutes before the soufflé collapses. And even if it does, it will still taste great!

6 Boil potatoes in a large pan of water for about 20 minutes (or until done), then drain, peel and mash (while still warm) to a smooth consistency. Add to a large bowl, then stir in the milk, oil, cream, butter, egg yolks, salt, pepper and the Grana Padano (which I used).

7 Coat the sides of the ramekins with the butter, then with the breadcrumbs.

8 In a large mixing bowl, beat the egg whites until stiff, then fold them into the potato mix carefully. Pour the mixture into the ramekins and place immediately in a deep roasting tin (or pan) and fill the tin with boiling water (about two-thirds) high.



Sweet Cinnamon Soufflé

Recipe source: Adaptation from Zimt (Wolfgang Hübner and Michael Wissing), p.34

Required time: prep. 15 min., baking 20 min., serves: 6

- * 125 ml milk
- * 60g butter
- * 60g flour
- * 1 tsp Cinnamon
- * 1 vanilla bean (scraped)
- * pinch of salt
- * 1 egg
- * 3 egg yolk
- * 4 egg white
- * 50g sugar
- * pinch of salt
- * extra butter and sugar for the ramekins

Savory Potato Soufflé

Recipe source: Own creation

Required time: prep. 20 min., baking 25 min., serves: 6

- * 350g potatoes (cooked and mashed)
- * a decent pinch of salt
- * 1 tbsp truffel or garlic infused olive oil
- * 50g butter (molten)
- * 80ml heavy cream
- * 25g Grana Padano, grated (parmesan cheese)
- * 2 egg yolk
- * 3 egg white
- * season lightly with pepper
- *
- * extra butter for the ramekins
- * breadcrumbs



9 Put the tin or pan in the oven and bake for 25 minutes [edit: bake at 200°C (390°F)] and do not disturb soufflé while baking. Soufflé will be browned when done. Serve immediately.



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