

Grand Marnier Soufflé

Jacob · 29/09/2024

**Prep Time**

55 mins

Difficult

Medium

Servings

2

Description

Presenting this gorgeous Grand Marnier soufflé to your sweetheart at the end of a romantic dinner would certainly impress. This is a showstopping dessert for special occasions. Make my crème anglaise sauce ahead of time to serve with the soufflés and pour it into the center of each one.

Ingredients

- - 1 tablespoon butter
- melted - 5 tablespoons white sugar
- divided - 5 teaspoons butter - 5 teaspoons all-purpose flour - $\frac{1}{4}$ cup cold milk - 1 tablespoon brandy-based orange liqueur (such as Grand Marnier®) - 1 teaspoon freshly grated orange zest - 2 large egg yolks - ? teaspoon vanilla extract - 2 large egg whites

Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). Brush the insides of two (8-ounce) ramekins with 1 tablespoon melted butter; sprinkle with 1 tablespoon sugar. Place on a baking sheet lined with aluminum foil. Melt 5 teaspoons butter in a saucepan over medium-low heat; cook and stir flour in hot butter until golden brown and fragrant
2. about 2 minutes. Pour in milk and cook
3. stirring continuously
4. until smooth and thick
5. 3 to 4 minutes. Pour into a large bowl. Stir in orange liqueur and zest. Add egg yolks and vanilla; mix until smooth. Whisk egg whites in a second large bowl until frothy. Slowly add 2 tablespoons sugar and whisk until combined. Add remaining 2 tablespoons sugar and continue to whisk until meringue holds its shape and is thick but not stiff. Fold 1/2 of the meringue into egg yolk mixture until combined. Gently fold in remaining meringue until well mixed. Transfer to the prepared ramekins
6. leaving 1/4-inch space at the top. Bake in the preheated oven until risen and browned
7. about 16 minutes. madamemooiselle Recipe Tip You can double or triple the recipe and prepare most of it ahead of time for a special dinner party. Follow the recipe to Step 2
8. then refrigerate the custard base and egg whites. About 30 minutes before serving
9. preheat the oven
10. whip the egg whites
11. and proceed with the recipe.