

Grand Marnier Souffle

1 T butter
1 T sugar
5 tsp butter, melted
5 tsp flour
¼ C cold milk
2 eggs, separated
1 tsp freshly grated orange zest
1 T brandy based orange liquor (Grand Marnier)
1/8 tsp vanilla extract
¼ C sugar

400 deg

Brush the insides of 2 8 oz ramekins with 1 T melted butter and sprinkle with 1 T sugar. Dump out excess sugar. Place on a baking sheet lined with foil.

Melt 1 T plus 2 tsp butter in a pan over medium low heat. Stir flour into melted butter and cook until golden brown and fragrant, about 2 min. Pour in milk and cook, stirring continuously, until smooth and thick, 3-4 min. Remove from heat and transfer to a mixing bowl. Stir orange zest and orange liquor into butter mixture until combined. Add egg yolks and 1/8 tsp vanilla. Mix until smooth.

Whisk egg whites in a large bowl until frothy. Slowly add half the ¼ C sugar and whisk until combined. Add remaining sugar and continue to whisk until thick and holds its shape but is not stiff. Should be shiny.

Fold half the egg whites into egg yolk mixture until combined. Gently fold in second half until well mixed. Transfer to the ramekins, allowing ¼ in of space at the top.

Bake until risen and browned, about 16 min.

Video available at allrecipes.com

