



## INSPIRATION EVERY DAY

From the lightest of soufflés to the toughest sourdoughs, the Kenwood CHEF Titanium gives you the precision and power to create – with control. With in-bowl illumination to light up ingredients at every step, the CHEF Titanium will give you confidence in your recipes whether you're experimenting or entertaining. And, with over 20 attachments giving unrivalled flexibility, you can really stretch your imagination.

Why not start with this recipe?

# CHEF TITANIUM

Power to Inspire



# KENWOOD



## PASSION FRUIT SOUFFLÉS WITH FRUIT SALAD

Makes 4 (depending on size of dish)

### Ingredients

#### Coulis:

250ml passion fruit juice  
110g can passion fruit pulp

#### Fruit salad:

300g assorted fruit – strawberries, pineapple, mango and blueberries

#### Soufflés:

60g butter, melted  
200g caster sugar  
8 medium egg whites, 4 egg yolks  
100ml passion fruit juice  
Icing sugar for dusting  
Extra caster sugar for dusting

### Instructions

1. Pre heat the oven to 200°C fan.
2. Before beginning the soufflés make the coulis by placing the passion fruit juice into a small pan. Bring to the boil and reduce the mixture by half. Remove from the heat and add stir in the pulp. Leave to cool.
3. Cut the fruit for the fruit salad into 1-2cm pieces. Set aside until needed.
4. Brush 4 x 250ml (9cm in diameter) soufflé dishes with the melted butter. Make upward brush strokes up the sides of the dish and dust with the extra caster sugar. Pour out any excess sugar. Place these in the fridge to set.
5. Place the whisk onto the CHEF Titanium and add the egg whites to the bowl. Whisk on a medium speed until soft peaks form. Sprinkle in half of the sugar and continue to whisk for a further minute. Transfer the whipped whites to another bowl.
6. Add the egg yolks and remaining sugar to the bowl of the CHEF Titanium and whisk for 3-4 minutes, until the mixture is pale and thick. Pour in the passion fruit juice and mix again for 30 seconds.
7. Add  $\frac{1}{4}$  of the egg whites to the bowl and whisk again until just incorporated. Swap the whisk for the folding tool and add another half of the remaining egg whites and mix again on a low speed. When it looks like half the whites have mixed in well, add the remaining egg whites and mix on low again until it's incorporated.
8. Remove the soufflé dishes from the fridge and fill each one with the mixture. Using a palette knife, flatten the top for an even finish. Run your finger around the edge of each dish to lift the mixture away from the side slightly (this will help it rise evenly).
9. Bake for 10-12 minutes until well risen and golden on top.
10. In the meantime, divide the fruit salad amongst the 4 serving plates. Put a little icing sugar into a tea strainer. When the soufflés are cooked, dust with a little icing sugar and serve with the passion fruit coulis in a little jug for everyone to help themselves.

