



# VANILLA SOUFFLÉ WITH STRAWBERRY COMPOTE

RECIPE FOR 4 PERS.

## VANILLA SOUFFLÉ

- 50 g of butter • 50 g of flour • 2,5 dl full fat milk
- 50 g of sugar • 1 vanilla stick • 5 egg yolks
- 5 egg whites (stirred to foam)

Compote:

- 300 g of strawberries • 100 g of sugar • Pinch of salt
- Peel and juice from 1 lemon



Melt the butter in pan and gently stir the milk, sugar and the seeds and pods of vanilla into the pan. Keep the heat low and stir till you get a smooth and glossy dough. Chill for 5 minutes then stir in egg yolks one at the time.

Whip reserved egg whites into a frothy foam. Finally fold in the whipped egg whites into the dough. Pour your cake mass into a generously buttered and sugared coated soufflé form. Make sure to sprinkle the butter coating with plenty of sugar to be able to release the cake from the form after baking. Place the soufflé on a hot cast iron pan to ensure the base of the soufflé is heated and bake for 20 minutes at 200 degrees,

Note: Do not use the oven fan as this will result in uneven baking.

Once it has risen and golden, remove from the oven and serve immediately with Strawberry compote.

Compote:

Rinse the strawberries and remove the top leaves. Put sugar in a thick-bottomed pan, let it melt and become golden. Add the strawberries and the opened vanilla pods together with the peel and juice of a lemon. Let it simmer for 3 -4 minutes, and pour into a bowl before serving.