

Frozen Raspberry Souffle

Serves 6

Parchment paper

- 300 g raspberries
- 100 g sugar
- 3 T Cointreau, Grand Marnier or Framboise
- 2 egg whites
- 50 g powdered sugar, sifted
- 450 ml whipping cream



1. Make paper collars for the ramekins
Fold a doubled length of parchment paper and wrap around the outside of each to form a collar that's about 2.5cm above the rim.
Lightly grease the inside of the paper and secure with paper clips top and bottom. Chill until needed.
2. Blend the **berries**, **sugar** and **Cointreau** in food processor or blender. Strain puree through a fine meshed sieve and into a large bowl.
3. Beat the **egg whites** until reaching soft peaks, adding the **powdered sugar** and beating again until you have a firm, glossy meringue.
4. Beat the **cream** until reaching soft peaks
5. Fold in the berry puree, then fold in the meringue mixture until just mixed.
6. Divide between the chilled souffle dishes, filling them to the top of the paper. Smooth the tops and **freeze overnight**.
7. To serve, remove from the freezer for 15 minutes, gently peel off the papers and arrange remaining raspberries on top. Decorate with **mint** and **powdered sugar**.