



Vanilla Soufflé with Marinated Summer Fruits

MARINATED FRUITS:

3 tbsp summer berry cordial
1 lime, zest and juice
250g mixed Hampshire summer
fruits: strawberries, raspberries,
blueberries, redcurrants
Small bunch mint leaves, chopped

SOUFFLÉ

25g melted butter
25g caster sugar

* 2 Claytons medium free *
range eggs, separated

1 lemon, zested
1 tbsp icing sugar
150g Ricotta cheese
½ tsp vanilla extract
2 tsp cornflour

SERVES 2

Preheat oven to 220°C / Gas Mark 7

1. To marinate the fruits, pour the berry cordial and lime juice into a saucepan. Add the fruit and stir gently. Simmer for 2 minutes. Remove saucepan from the heat and leave to cool.
2. To make the soufflé, lightly brush 2 individual soufflé dishes with the melted butter and dust with caster sugar. Mix together the egg yolks, lemon zest, icing sugar, Ricotta, vanilla extract and cornflour in a bowl. Put the egg whites into a separate bowl and whisk until stiff. Fold 1 tbsp into the Ricotta mixture to loosen it, then gently fold in remaining egg whites.
3. Pour mixture into the soufflé dishes, and place into a deep roasting tin. Fill the tin with water to halfway up the dishes, making a 'Bain Marie'.
4. Bake in the oven for 15 minutes until soufflés are risen and golden brown. Serve with the marinated fruits and chopped mint leaves.

* Available from the Co-op Local Flavours range



To finish,
try a dusting
of icing sugar