

# souffle

Cuisine: Czech

Food category: Desserts



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Company: Retigo



## Program steps

1	Hot air	100 %	Termination by time	00:30	hh:mm	180 °C	100 %	
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## Ingredients - number of portions - 15

Name	Value	Unit
butter	0.1	kg
powdered sugar	0.05	kg
chicken eggs	0.08	kg
lemon peel	0.01	kg
milk 3.5%	0.12	l
coarse wheat flour	0.18	kg
baking powder	0.01	kg
cream powder	0.01	kg
caster sugar	0.05	kg
plain wheat flour	0.03	kg
fresh cherries	0.3	kg
fruit syrup	0.1	kg
water	0.1	kg

## Nutrition and allergens

Allergens: 1, 3, 7

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	173.3 kJ
Carbohydrate	26.4 g
Fat	6.3 g
Protein	2.4 g
Water	0 g

## Directions

Beat three quarters of the softened butter with powdered sugar while gradually adding the egg yolks.

Next, add the lemon zest and stir while pouring in the milk. Then gradually mix the sifted flour with the baking powder.

While gradually adding granulated sugar, beat the egg whites until stiff peaks form and mix it lightly into the prepared butter mixture with the other ingredients.

Spread the finished mass into a buttered and flour-dusted enameled container (max. height 60 mm).

Sprinkle the dough with cherries and bake until pink.

## Recommended accessories



Enameled GN container