

AMARETTO SOUFFLE

S E R V E S 8

Butter and sugar for soufflé dish

3 tbsp. butter

3 tbsp. all-purpose flour

1¼ cups milk

⅓ cup sugar

Yolks of 4 eggs

4 tbsp. amaretto liqueur

4 amaretti biscuits, crushed

6 egg whites

A few drops of lemon juice

Amaretto Chocolate Sauce

(recipe follows)

● Preheat oven to 400°. Place rack in lower third of oven. Butter an 8-cup soufflé dish. Sprinkle with sugar. Turn dish to coat evenly. Pour off excess. In a medium saucepan, melt butter over low heat. Whisk in flour until smooth. Whisk in milk. Increase heat to medium. As mixture starts to thicken, whisk in sugar. Cook 2 to 3 minutes until boiling, stirring to avoid sticking or scorching. Cool slightly. Whisk in yolks, one at a time. Then whisk in amaretto liqueur. Whisk in crushed amaretti. In a mixer bowl, beat whites with lemon juice until frothy. Beat until stiff but not dry. Stir ¼ of the whites into sauce. Gently and quickly fold in remaining whites until mixture is smooth. Transfer to prepared dish. Bake 30 minutes until puffed, golden and slightly wet inside. Serve immediately with Amaretto Chocolate Sauce.

AMARETTO CHOCOLATE SAUCE:

1 cup heavy cream

½ cup sugar

6 oz. imported bittersweet chocolate

2 tbsp. butter

2 tbsp. amaretto liqueur

● In a small saucepan, stir cream, sugar, chocolate and butter over low heat until thick and smooth. Stir in Amaretto. Serve immediately.