

## APRICOT SOUFFLÉ WITH WHITE-WINE SABAYON

**A** white-wine sabayon makes this soufflé one of the most elegant desserts you could serve to guests. Apricots provide an unusual and slightly mysterious flavor.

### SERVES 4

#### SOUFFLÉ

- ½ cup (4 ounces) canned apricots, packed in sugar-free juice, drained
- 2 egg yolks
- 2 tablespoons sugar
- 4 egg whites
- Few drops of lemon juice
- 2 tablespoons apricot preserves
- Grated zest of 1 large orange
- 1 tablespoon Grand Marnier

#### WHITE-WINE SABAYON

- ½ cup white wine
- ¼ cup sugar
- 3 egg yolks

Preheat the oven to 400° F. Butter and sugar 4 individual soufflé molds, and refrigerate until ready to fill. Purée the apricots in a blender or food processor. Set aside.

In a medium bowl, beat the egg yolks with 1 tablespoon of the sugar until very thick and light in color.

In another medium bowl, beat the egg whites with the lemon juice until foamy, then add the remaining tablespoon sugar while continuing to beat until whites are firm but still glossy.

Sift the apricot purée, apricot preserves, orange zest, and Grand Marnier into the yolks, then fold in the whites.

Spoon or pipe the mixture into the prepared molds and bake for 8 to 10 minutes, or until puffy and browned on top.

While the soufflés are baking, prepare the sabayon. In a small saucepan or sabayon pan, whip together the wine, sugar, and egg yolks. Holding the pan near but not directly over medium-high heat, whip the mixture constantly until it is very thick and foamy.

Serve the sauce immediately, passing it separately so that diners can spoon a little into the middle of their soufflés.