



## Brandied Cherry Soufflé, Chocolate Chantilly (Beginners) – about 10 large soufflé, 25 miniature

*“Everyone seems to love soufflé. No matter what else I put on the menu customers are always drawn to this high-rising dessert. I have tried this recipe with many fruits and flavors with success but this is one of my favorite.” – Johnny*

**Make In Advance:** Soufflés need to be made and served immediately however every other element of this dessert can be, and should be, made ahead of time. The cherry pastry cream needs to be made and cooled in advance. The chocolate chantilly will also need to set up before serving. The recipe for the cherry jus includes agar which is available in some grocery stores and specialty food markets. If the agar is difficult to locate a sauce can be made by simply reducing the brandied cherry liquid to a desired consistency.

### Dark chocolate chantilly

244g dark chocolate, 70%  
180g heavy cream  
22g trimoline  
22g glucose

210g ganache  
210g heavy cream

### Brandied cherries

500 g sugar  
750 ml water  
375 ml brandy  
.5 pound frozen or fresh tart cherries

### Cherry Jus

500g Brandied cherry liquid  
1g Telephone agar agar

### Cherry Pastry Cream

750 g whole milk  
250 g cherry puree, fresh  
200 g sugar  
2 large eggs  
90 g cornstarch

### Brandied Cherry Souffle

500g cherry pastry cream  
30ml kirsch  
25g cornstarch  
Zest of 1 orange, zest finely grated  
250g egg whites  
140g sugar  
16g cacao nibs

### Dark Chocolate Chantilly

Melt the chocolate and keep warm. Bring the 180g of heavy cream, trimoline, and glucose to boil. Add a small amount of the cream mixture to warm chocolate. The temperature of the chocolate must be above 34.5 C. Continue adding small amounts of cream to chocolate, stirring vigorously between additions. It may appear broken in the beginning and finish mixing with an immersion blender. While the ganache is warm, add the second addition of cream. Cover with plastic wrap and refrigerate until firm. Before serving, beat with an electric mixer fitted with the paddle attachment until firm. Keep chilled.

### Brandied Cherries

In a large pot bring the water and sugar to a boil. Lower the heat and add the brandy and cherries. Cook for 15 minutes on a simmer. Remove cherries carefully and continue to cook down the liquid for another 30 minutes at a simmer. Remove the liquid from the heat, add cherries back in and allow to cool.

### Cherry Jus

In a small pot whisk the agar agar into the liquid and bring to a boil. Continue to boil for 2 minutes. Strain through a fine mesh strainer and allow to cool.

### Cherry Pastry Cream

Line a baking sheet with plastic wrap. Combine the eggs, corn starch and  $\frac{1}{3}$  of the sugar in a medium bowl. Bring the milk and the remaining sugar to a simmer in a medium saucepan. Pour  $\frac{1}{3}$  of the hot milk mixture into the egg mixture, whisking until combined. Pour the egg mixture back into the pan. Add the cherry puree. Cook over medium heat, whisking constantly. The custard will thicken. Bring to a boil and boil for two minutes. Immediately pour the pastry cream onto the lined baking sheet. Press plastic wrap on top and cool in the refrigerator.

### Brandied Cherry Souffle

Preheat the oven to 375F°, with the rack in the lower third. Place the soufflé ramekins on a rimmed baking sheet. Brush inside the ramekins with butter. Dust with sugar and tap out excess. Chill in freezer for 15 minutes. Using the paddle attachment, soften the pastry cream with the Kirsch, corn starch, orange zest and cocoa nibs in a bowl of an electric mixer. Mix until smooth. Put the egg whites and a pinch of salt or crème of tartar into a clean bowl. Beat until foamy. Add  $\frac{1}{3}$  of the sugar and beat until soft peaks form; add another  $\frac{1}{3}$  of the sugar. Add the last portion of sugar when the meringue holds medium peaks. Continue to whip until egg whites form firm peaks. Using a rubber spatula, fold one third of the egg whites into the cherry pastry cream mixture. Gradually fold in the remaining egg whites. Have the ramekins ready. Place a few halves of the brandied cherries inside each ramekin. Fill a pastry bag fitted with a plain tip (806) and pipe the soufflé batter into the prepared ramekins in a swirl pattern, filling just over the rim in the center. Place in the freezer for 15 minutes. Bake directly from the freezer. For miniature soufflés bake for about 5 minutes. For larger soufflés, in 6 ounce ramekins, bake 10-15 minutes. Serve immediately out of the oven.

### Assembly

Scoop a small quenelle of the chocolate chantilly on the plate. Place the soufflé out of the oven on the plate. Garnish the dessert with brandied cherries. To serve cut a small hole in the top of each soufflé and pour cherry jus in each.