



**MAKES:** 1 to order **PREP:** 1 hour 10 minutes, plus infusing and chilling **COOK:** 30 minutes

*Refer to recipe for component breakdowns*

# dark chocolate soufflés

with Cinnamon  
Ice Cream and Salted  
Maple Whisky Caramel

The chocolate, cinnamon and caramel flavours of this warming dessert combine with the convenience of Queen vanilla and maple syrup. This delightfully airy soufflé will have your patrons enjoying every last spoonful.

## Ingredients

### Soufflés

**Makes:** 1 to order **Prep:** 5 min **Cook:** 15 min

Softened butter, for greasing

Caster sugar, for dusting

30g dark chocolate

10ml bourbon whisky

1 egg yolk

[¼ tsp Queen Pro Organic Vanilla Bean Paste](#)

½ tsp Dutch-process cocoa

½ tsp cornflour

½ tsp plain flour

60g egg white

Pinch cream of tartar

5g caster sugar

### Cinnamon Ice Cream

**Makes:** 1L/12 serves **Prep:** 5 min, plus infusing

**Cook:** 5 min

600mL thickened cream

400mL milk

100g brown sugar

6 cinnamon sticks

8 egg yolks

100g caster sugar

### Salted Maple Whisky Caramel

**Makes:** 750mL /12 serves **Prep:** 5 min

**Cook:** 6-8 min

[375mL Queen Pro Pure Canadian Maple Syrup](#)

120g unsalted butter

3 tsp sea salt

300mL thickened cream

150mL bourbon whisky

## Method

**RECIPE BY:** Max Adey

### STEP 1

For cinnamon ice cream, bring cream, milk, brown sugar and cinnamon to a simmer in a medium saucepan. Remove from heat, cover and refrigerate for 8 hours to infuse. Whisk yolks and caster sugar until pale and thick. Bring infused cream mixture to a simmer over medium heat, strain over yolk mixture and whisk to combine. Return to a clean medium saucepan and cook, stirring, over medium heat for 2-3 minutes until custard coats the back of a spoon. Drain into a clean bowl, cover with cling wrap and refrigerate to chill. Churn cold custard in an ice cream machine. Transfer to a container and freeze until ready to serve.

### STEP 2

For salted whisky caramel, cook maple syrup in a medium saucepan over high heat for 3-4 minutes until caramelised. Add butter and salt, swirl to combine. Add the cream and whisky. Cook, stirring, for 1 minute until reduced. Refrigerate until ready to serve.

### STEP 3

For soufflés, preheat oven to 180°C. Grease 250mL soufflé ramekin or saucepan with butter and dust with caster sugar. Refrigerate to chill.

### STEP 4

Melt chocolate and whisky in large bowl over a saucepan of simmering water until smooth and combined. Remove from the heat. Add vanilla bean paste and egg yolks and whisk to combine. Add flours and cocoa and whisk to combine. Place bowl with soufflé base over a saucepan of warm water until ready to assemble.

*See over for remaining method*

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## Ingredients *(Continued)*

### To Serve

Icing sugar, to dust

## Method *(Continued)*

### STEP 5

Whisk egg whites and a pinch of cream of tartar in an electric mixer until soft peaks form. Gradually add the sugar and whisk until firm peaks form. Whisk in one third meringue into yolk mixture, then fold in the remaining meringue until just combined.

### STEP 6

Transfer mixture to a piping bag fitted with a 2cm round nozzle. Pipe soufflé mixture into prepared mould. Level top with a knife, then run your finger just around top of rim to remove excess soufflé mixture. Bake for 12-14 minutes until puffed. Serve with cinnamon ice cream and maple whisky caramel.