

# AMARETTO Soufflé

*serves 4-6*

This luscious warm dessert is one of my all time favorites. Elegant, classic and oh so delicious, this one is my twist on the classic Grand Marnier version. Soothing almond flavor topped with more toasted almonds and drizzled with a rich Amaretto Crème Anglaise.

**1 cup organic cane sugar, plus more for dusting baking dish**  
**6 eggs, separated**  
**1/8 teaspoon fresh lemon juice**

**1 tablespoon orange zest**  
**1/4 cup Amaretto (almond liqueur) j**  
**1 teaspoon powdered sugar**  
**Pinch of kosher salt**

Heat oven to 350 degrees. Spray a 2-quart soufflé dish or individual ramekins with butter flavor cooking spray. Sprinkle with sugar and tap out extra. In a medium bowl, beat egg yolks and 3/4 cup sugar until light and thick. It will fall like a ribbon from the beaters. Beat in orange zest, almond liqueur and set aside.

Place egg whites in bowl of a stand mixer and begin to beat with whisk attachment. Add a pinch of salt and 1/8 teaspoon fresh lemon juice. Continue beating until soft peaks form, then, slowly add 1/4 cup sugar and continue beating until the whites are stiff and glossy. Whisk a spoonful of the whites into the egg yolks. Pour into the egg whites and gently fold with a large spatula until well combined, careful not to over stir.

Pour or spoon into the prepared soufflé dish (or ramekins) and bake 25-35 minutes for large soufflé dish or 15-20 minutes for individual ramekins. Sprinkle with a few taps of powdered sugar through a fine mesh sieve and serve immediately with Crème Anglaise.

## *crème anglaise*

**1 cup milk**  
**1/4 cup organic cane sugar**  
**2 egg yolks**  
**1 tablespoon Amaretto (almond liqueur) or more to taste**  
**1 teaspoon good vanilla (Madagascar bourbon vanilla)**

Whisk together milk, sugar and egg yolks in a medium saucepan over medium heat, stirring constantly until it begins to thicken and sticks to the back of a wooden spoon. Pour into a medium bowl and stir for a minute or two until cooled slightly. Add vanilla, liqueur and whisk until well blended. Place in a large bowl with ice water and continue to stir until cool. Cover and refrigerate 2-3 hours. Bring to room temperature before serving.