



Chilled Strawberry Souffle



Serves 6



INTERMEDIATE



Ingredients

- 1 sachet powdered gelatine
- 450 ml (3/4 pint) whipping cream
- 50 g (2 oz) caster sugar
- 450 g (1 lb) strawberries, washed and hulled
- 4 egg whites
- Black Peppercorns Mill

Method

STEP 1

Take a long rectangular piece of greaseproof paper and wrap it around the outside and top of a 1.1 litre (2 pint) souffle dish. Secure it in place with sellotape. Dissolve the gelatine in 4 tbsp water, set over a pan of hot water, stirring until all the grains have disappeared.

STEP 2

In a separate bowl, whip the cream until soft peaks form and fold in the caster sugar. Crush all but 8 strawberries. Season the crushed strawberries with a little black pepper and then fold them into the cream.

STEP 3

Fold the dissolved gelatine into the cream mixture. Whisk the egg whites until they are craggy and add one spoonful to the cream

mixture. Using a large metal spoon fold the remaining egg white into the cream mixture and then carefully pour into the prepared souffle dish. Chill for 4 hours or overnight.

STEP 4

Carefully remove the greaseproof paper and decorate the souffle with the reserved strawberries and some spoonfuls of whipped cream.