

souffle

Cuisine: **Czech**
Food category: **Desserts**




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Company: **Retigo**





Program steps


1


 Hot air


 100 %

 Termination by time

 00:30 hh:mm

 180 °C

 100 %



Ingredients - number of portions - 15		
Name	Value	Unit
butter soft	0.1	kg
powdered sugar	0.05	kg
chicken eggs	0.08	kg
lemon peel	0.01	kg
milk 3.5%	0.12	l
coarse wheat flour	0.18	kg
baking powder	0.01	kg
cream powder	0.01	kg
caster sugar	0.05	kg
plain wheat flour	0.03	kg
fresh cherries	0.3	kg
fruit syrup	0.1	kg
water	0.1	kg

Nutrition and allergens	
Allergens: 1, 3, 7	
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn	
Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	173.3 kJ
Carbohydrate	26.4 g
Fat	6.3 g
Protein	2.4 g
Water	0 g

Directions

Beat three quarters of the softened butter with powdered sugar while gradually adding the egg yolks.

Next, add the lemon zest and stir while pouring in the milk. Then gradually mix the sifted flour with the baking powder.

While gradually adding granulated sugar, beat the egg whites until stiff peaks form and mix it lightly into the prepared butter mixture with the other ingredients.

Spread the finished mass into a buttered and flour-dusted enameled container (max. height 60 mm).

Sprinkle the dough with cherries and bake until pink.

Recommended accessories



Enameled GN
container