

LEMON SOUFFLE



Ingredients:

1	Large	Egg
1	Large	Lemon, zested and juiced
¼	Cup	Powdered sugar
1	Teaspoon	Corn starch
2	Tablespoons	Butter, unsalted
3	Large	Eggs, yolks and white separated
5	Tablespoons	Powdered sugar, divided
1	Large	Lemon, zested and juiced

Directions:

1. From the first list on ingredients, whisk the egg, lemon juice and zest, powdered sugar and cornstarch in a small saucepan over medium heat and cook, whisking constantly until the mixture thickens.
2. Reduce heat to low, and continue whisking for another 2 minutes. Remove from heat and whisk in the butter until melted. Divide between four 6 oz. ramekins.
3. From the second set of ingredients, whip the egg whites with an electric mixer until they are able to hold a soft peak. Sprinkle in 1 T. sugar and mix until stiff.
4. In a separate bowl, whisk remaining powdered sugar into the egg yolks along with the zest and juice of the lemon. Gently fold in the egg whites. Spoon into the ramekins over the lemon curd, and run a finger around the inside of each rim.
5. Place the ramekins on a baking sheet and bake in a 350° oven for 15 minutes, until puffed and golden brown. Let cool 5 minutes before serving.