

Amaretto Souffle

Ingredients

- Butter And Sugar For Dish
- 3 tablespoons Butter
- 3 tablespoons Flour
- 1¼ cups Milk
- ⅓ cup Sugar
- 4 Egg Yolks
- 4 Amaretto Liqueur
- 4 Amaretti Biscuits, Crushed
- 6 Egg Whites
- dr Lemon Juice
- Amaretto Chocolate Or Whiskey Sauce

Method

Preheat oven to 400°F. Place rack in lower third of oven. Butter an 8-cup souffle dish. Sprinkle with sugar. Turn dish to coat evenly. Pour off excess. In a medium saucepan, melt butter over low heat. Whisk in flour until smooth. Whisk in milk. Increase heat to medium.

As mixture starts to thicken, whisk in sugar. Cook 2 to 3 minutes until boiling, stirring to avoid sticking or scorching. Cool slightly. Whisk in yolks, one at a time. Then whisk in amaretto liqueur. Whisk in crushed amaretti.

In a mixer bowl, beat whites with lemon juice until frothy. Beat until stiff but not dry. Stir ¼ of the whites into sauce. Gently and quickly fold in remaining whites until mixture is smooth. Transfer to prepared dish. Bake 30 minutes until puffed, golden and slightly wet inside. Serve immediately with Amaretto Chocolate sauce or Whiskey Sauce.

Amaretto Chocolate Sauce

1 c heavy cream ½ c sugar 6 oz. imported bittersweet chocolate 2 tbsp butter 2 tbsp amaretto liqueur

In a small saucepan, stir cream, sugar, chocolate and butter over low heat until thick and smooth. Stir in Amaretto. Serve immediately.

Whiskey Sauce

6 yolks ½ c sugar 2 c cream vanilla bean

Beat yolks and sugar until fluffy

Heat 2 c cream and vanilla and blend into yolk mixture stirring constantly and return to heat. Heat until hot but do NOT boil. Mixture should cling to back of wooden spoon. Chill over ice and add amaretto.