



**PAPER & FOOD SERVICE, INC.**

# Grand Marnier Souffles With Vanilla Anglaise

**Ingredients** **Yield: 8 Servings**

- 3 oz. Unsalted butter plus additional for buttering ramekins
- 1 c. Sugar, granulate, plus additional for coating ramekins
- 3 oz. Flour, All-purpose
- 1 c. Milk, whole
- 8 ea. Eggs, large, separate yolks and white
- 1/4 tsp. Vanilla
- 2 Tlb. Grand Marnier
- As needed: Vanilla Anglaise
- Pinch Salt

**Preparation Instructions:**

1. Preheat oven to 400 degrees. Generously butter eight 1 cut ramekins and coat with sugar, knocking out excess sugar.
2. In a 1 1/2 qt. Heavy saucepan melt 3 oz. Butter over moderately low heat and whisk in flour. Cook roux, whisking for approximately 3 minutes. Add milk and cook over moderate heat, whisking until mixture is very thick and pulls away from sides of pan. Transfer mixture to a mixing bowl and cool for approximately 5 minutes. In a large mixing bowl whisk together yolks, vanilla, and a pinch of salt, and whisk in mix mixture and Grand Marnier, whisking until smooth.
3. In a large mixing bowl with an electric mixer beat egg whites until they hold soft peaks. Beat in 1 c. sugar, at little at a time and continue beating until it just holds stiff peaks. Whisk about a quarter of the meringue into the yolk mixture to lighten and with a rubber spatula fold in remaining meringue until incorporated.
4. Spoon batter into prepared ramekins, filling them just to rim, and arrange at let 1 inch apart in a hotel baking pan. Add enough hot water to pan to reach halfway up sides of ramekins and bake souffles in middle of oven for 20 minutes, or until puffed and tops are golden.
5. Remove pan from oven and transfer ramekins to dessert plates. With fork pull open center of each souffle and pour some vanilla anglasie into opening. Serve immediately.

Ingredients		Maines Product Code #	Amount	
Butter, unsalted	Grassland	000113	3 oz.	
Sugar, granulated	Dominos	380424	1 c.	
Flour, All-purpose	Gold Medal	381254	3 oz.	
Milk, whole	Byrne	003892	1 c.	
Eggs, Large	Maines	092112	8 ea.	
Vanilla	Culinary Secrets	350754	1/4 tsp.	
Grand Marnier	Grand Marnier	N/A	2 Tlb.	
Vanilla Anglaise	See Recipe	See Recipe	As needed	
Salt	Katy's Kitchen	340620	Pinch	

## Vanilla Anglaise

**Ingredients** **Yield: 8 Servings**

- 2/3 c. Heavy Cream
- 1 1/4 tsp. Vanilla
- 3 ea. Eggs, large, yolks only
- 2 oz. Sugar, granulated

**Preparation Instructions:**

1. Heat cream and vanilla in a small, heavy saucepan, over moderate heat until bubbles form at edges.
2. While the cream is heating, whisk together egg yolks and sugar until smooth. The slowly pour 1/2 c. of hot milk mixture into egg yolks, whisking constantly. Gradually add the egg yolk mixture back into the remaining

milk mixture, whisking constantly. Continue to cook, stirring, until the mixture coats the back of spoon.  
Remove from heat and reserve for service.

Ingredients		Maines Product Code #	Amount	
Heavy Cream	Darifare	<b>015500</b>	2/3 c.	
Vanilla	Culinary Secrets	<b>350754</b>	1 1/4 tsp.	
Eggs, Large	Maines	<b>092112</b>	3 ea.	
Sugar, granulated	Domino	<b>380424</b>	2 oz.	