



PANETTONE SOUFFLE' WITH DARK CHOCOLATE, VANILLA SAUCE AND BERRIES

A single-serving dessert, the traditional panettone is reconsidered in the form of a chocolate and vanilla soufflé and decorated with fruit, making a fresh and tasty classic.



INGREDIENTS:

250 gr panettone
150 gr Zaini dark chocolate
60 gr orange liqueur
2 gr egg yolks
4 eggs
200 gr butter
100 gr flour
100 gr caster sugar
200 gr vanilla sauce
some fresh fruit (wild strawberries, winter cherries, currants)
some powdered sugar
VANILLA SAUCE
100 gr milk
100 gr fresh cream
65 gr caster sugar
1/3 vanilla pod



Difficulty
MEDIUM



Preparation
210 min



Portions
4

1

For the vanilla sauce: Prepare the vanilla sauce by heating the milk and cream with an opened vanilla pod. While it's heating, beat the egg yolks with the sugar, pour in the milk and cream mixture, return to a very low heat (or a double boiler) and mix with a spatula until the cream thickens.

TIP

This dessert can be served a la mode with berry ice cream.

2

Cut the panettone into cubes, then soak with the orange liqueur. Chill in the fridge for 3-4 hours. Beat the eggs and caster sugar until foamy. In a saucepan, melt the chocolate and butter, then add gradually to the first mixture. Add the flour using a spatula. Butter and sugar aluminum pans, fill with the mixture and bake in a preheated oven at 180° for 15 minutes.



- 3 While baking, cut the fruit, except the winter cherries, and flavor with a little sugar and orange liqueur. To finish: pour a little vanilla sauce on the plates, add the fruit salad, place the soufflé in the center, dust with powdered sugar and serve.