



**MAKES:** 1 to order **PREP:** 1 hour 10 minutes, plus draining overnight **COOK:** 20 minutes  
*Refer to recipe for component breakdowns*

## mango soufflés

### with Salted Yoghurt Lime Sorbet and Passionfruit Rum Syrup

This delicious fruit soufflé is simply paradise on a plate. The tropical blend of mango, citrus and passionfruit are balanced by Queen maple and rum flavours, topped off with the tanginess of yoghurt and lime sorbet.

#### Ingredients

##### Mango Soufflé Base

**Makes:** 12 portions **Prep:** 5 min **Cook:** 2-3 min

Softened butter, for greasing  
Caster sugar, for dusting  
960g chopped mango  
120g caster sugar  
120g lime juice  
36g corn flour

##### Soufflé Meringue

**Makes:** 1 to order **Prep:** 3 min

30mL Queen Pro Organic Vanilla Bean Paste  
30g egg white  
10g sugar

##### Salted Yoghurt and Lime Sorbet

**Makes:** 1L /12 serves **Prep:** 50 min, plus draining overnight

**Cook:** 6-8 min  
1L Greek yoghurt  
560mL sugar syrup  
Finely grated zest of 2 limes  
1 tsp sea salt  
60mL lime juice

##### Passionfruit Rum Syrup

**Makes:** 12 portions **Prep:** 10 min **Cook:** 5-6 min

500g caster sugar  
340g passionfruit pulp  
2 tsp Queen Pro Natural Rum Flavour

##### To Serve

Icing sugar, to dust

#### Method

**RECIPE BY:** Max Adey

##### STEP 1

For salted yoghurt and lime sorbet, line a large sieve with muslin or a clean open weave cloth. Place over a large bowl. Spoon the yoghurt into lined sieve. Place in the fridge overnight to drain. Combine 500g drained yoghurt, sugar syrup, lime zest and salt in a blender and blend until smooth. Churn mixture in an ice cream machine, adding the lime juice in the last 10 minutes. Transfer mixture to a container and freeze until ready to serve.

##### STEP 2

For passionfruit rum syrup, cook sugar in a large saucepan over medium-high, swirling the pan occasionally, for 5-6 minutes until a dark caramel forms. Reduce heat to low, add the passionfruit pulp and rum flavour and cook, stirring, for 1-2 minutes until smooth. Refrigerate until ready to serve.

##### STEP 3

For soufflé, preheat oven to 200°C. Grease 250mL soufflé ramekin or saucepan with butter and dust with caster sugar. Refrigerate to chill.

##### STEP 4

For soufflé base, process mango, sugar, juice, flour and vanilla in a food processor until smooth. Transfer mixture to a large saucepan over medium-high and cook, stirring, for 3-4 minutes until thickened. Divide into 80g portions. Refrigerate until ready to assemble.

*See over for remaining method*

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### Method *(Continued)*

#### STEP 5

To assemble, warm soufflé base in bowl over a pan of simmering water. Whisk egg whites and a pinch of cream of tartar in an electric mixer until soft peaks form. Gradually add the sugar and whisk until firm peaks form. Whisk in one-third meringue into mango mixture, then fold in the remaining meringue until just combined.

#### STEP 6

Transfer mixture to a piping bag fitted with a 2cm round nozzle. Pipe soufflé mixture into prepared mould. Level top with a knife, then run your finger just around top of rim to remove excess soufflé mixture. Bake for 12-14 minutes until puffed. Serve with sorbet and passionfruit caramel.