

Lemon Soufflé with Grand Marnier Sauce *8 servings*

Grand Marnier Sauce:

1 cup whipping cream
¼ cup sugar
4 large egg yolks
1 Tbsp Grand Marnier
1 tsp vanilla extract

Soufflés:

¼ cup unsalted butter
¼ cup all purpose flour
2 cups milk
(do not use low-fat or nonfat)
1½ cups sugar
¼ cup cornstarch

6 large egg yolks
6 Tbsp fresh lemon juice
5 tsp grated lemon peel
Additional sugar (for coating dishes)
8 large egg whites, room temp
Powdered sugar

FOR SAUCE: Bring cream and sugar to boil in med saucepan, stirring until sugar dissolves. Remove from heat. Whisk yolks in medium bowl to blend and gradually whisk in cream mixture. Return mixture to same saucepan; stir over med-low heat until custard thickens and leaves path on back of spoon, about 2 mins (do not boil). Strain custard into bowl. Mix in Grand Marnier and vanilla. Cover and refrigerate until cold, at least 2 hours. (Can be made 2 days ahead -keep chilled.)

FOR SOUFFLÉS : Melt butter in med saucepan over med heat. Add flour and stir 2 mins. Gradually add milk, whisk until smooth. Mix ½ cup sugar and cornstarch in small bowl; sift sugar mixture into milk mixture, whisk constantly to avoid lumps. Remove from heat. Whisk yolks in med bowl. Gradually whisk in milk mixture. Return mixture to same saucepan and whisk over med heat until mixture boils and very thick, about 2 mins. Transfer to large bowl. Whisk in lemon juice and peel. Cover and chill at least 1 hour. (Can be made 1 day ahead - keep chilled.) Preheat oven to 400 F. Generously butter eight 1-cup (3½” x 2”) ramekins and coat with sugar, knocking out excess sugar. Coat insides with sugar; tap out excess. Beat whites in large bowl until very soft peaks form. Gradually beat in remaining 1-cup sugar. Continue beating until med peaks form. Mix 1/3 of whites into soufflé base to lighten. Fold in remaining whites in 2 additions. Divide batter among prepared cups (batter will fill cups.)

Place ramekins into large baking pan. Add enough hot water to baking pan to reach halfway up sides of ramekins and bake soufflés in middle of oven 20 minutes, or until puffed and tops are golden and spring back on top center, about 35 minutes. Transfer soufflés to plates. With 2 forks pull open center of each soufflé and pour some Grand Marnier sauce into opening. Sift powdered sugar over top. Serve soufflés immediately, passing Grand Marnier sauce separately.