

GRAND MARNIER SOUFFLE'

1/3 cup plus 3 tbsp sugar
1/4 cup flour
1 cup milk
1 tbsp unsalted butter
4 egg yolks @ room temperature

2 tbsp vanilla or 3-4 grand marnier
5 egg whites @ room temperature
pinch salt
1/8 tsp cream of tartar
sifted confectioners' sugar for
dusting

Butter the soufflé dish and sprinkle it with granulated sugar, knocking out the excess. Butter and sugar a 6-inch wide doubled piece of foil or wax paper long enough to fit around the dish. Fit the dish with the collar extending 2 inches above the rim.

In a bowl combine the sugar, flour and 1/4 cup milk and whisk until smooth. In a heavy saucepan bring the remaining 3/4 cup milk to a simmer and add it, whisking, in a stream to the flour mixture. Return the mixture to the pan, bring it to a simmer, whisking and cook it over moderately low heat, whisking for 2 mins. Remove the pan from the heat, beat in 1 tbsp of the butter, and let the mixture cool for 2 mins. Beat in the egg yolks, one at a time, beating well after each addition, and the vanilla (or grand marnier). Strain the soufflé base into a bowl and dot the top with the remaining 1 tbsp butter, cut into bits. (The base may be prepared in advance up to this point. Cover tightly with plastic wrap and keep in a cool place for up to 3 hours.

Preheat oven to 400.

In a bowl with the mixer beat the egg whites with the salt until frothy. Add the cream of tartar and beat the whites until they hold soft peaks. Add the remaining 3 tbsp sugar, a little at a time, and beat the whites until they hold stiff peaks. Stir one fourth of the whites into the yolk mixture and fold in the remaining whites gently but thoroughly. Spoon the mixture into the prepared dish.

Put the soufflé in the middle of the oven, reduce the temperature to 375, and bake the soufflé for 30-35 minutes or until the top is puffed and golden. Remove the collar carefully, dust the top with confectioners' sugar and serve at once.