



# VANILLA AND PASSION FRUIT SOUFFLÉS

**SERVES: 2 • PREP TIME: 15 MINS • COOKING TIME: 8-10 MINS**

- 2 egg whites
  - 1/4 tsp cream of tartar
  - 2 tbsp SPAR Castor Sugar, plus extra for coating ramekins
  - 1/2 cup SPAR Vanilla Custard
  - pulp of 2 passion fruit, plus extra for garnishing
  - icing sugar, to serve
- Preheat your oven to 170°C.
  - Butter two 250ml ramekins. Coat the inside with some castor sugar and shake off the excess.
  - Beat the egg whites until foamy, then add the cream of tartar and continue to beat.
  - When the egg whites reach soft peaks, add the castor sugar, one spoonful at a time, and beat until stiff and glossy.
  - Gently fold in the custard and passion fruit.
  - Divide the mixture between the two ramekins. Run your finger around the inside edge to help the soufflés rise. Bake for 8 to 10 minutes until golden and risen. Serve immediately with a dusting of icing sugar and a drizzle of passion fruit pulp.