



Rutland, Steady, Cook!

The Olive Branch's Fruit Crumble Souffle

Ingredients

For the Crumble:

50g Sugar
50g Butter, diced
100g Plain Flour

For the Souffle Base:

200g Egg Whites
200g Caster Sugar

For the Fruit Compote:

1kg Garden Rhubarb
250g Blackberries
250g Sugar
80g Cornflour
1tsp Allspice
0.5tsp Ground Cinnamon

Method

1. Butter and sugar four ramekins, brush with butter first then coat with a layer of sugar (this will stop your souffle from sticking to the mould when cooking); place into the fridge.
2. To make the crumble, sift the flour into mixing bowl add sugar and butter rub through with fingers until a crumble like texture is achieved; place onto a baking tray and bake at 170°C until golden brown (approx 8-12 minutes).
3. For the fruit compote, cut up the rhubarb into 2cm batons add the blackberries and spices then cook until soft and mushy, blend to a puree. Mix in the sugar and cornflour to the puree mixture and cook on a low heat for 3-5 minutes (this will thicken your puree and cook out the cornflour) leave to cool.
4. For the souffle base, whisk your egg whites until pale and fluffy, then add sugar in 3 parts while continually whisking (the mixture should be quite firm, stiff peaks!) when this has been achieved fold in 250g of your fruit puree mix.
5. Remove the ramekins from the fridge and spoon in your fruit souffle base, once you have done this give them a gentle tap to remove any air and flatten the top with the back of a knife, sprinkle your crumble mix on top of the souffles and bake at 175°C for 8 ½ minutes.

Don't forget to share your own **The Olive Branch's Fruit Crumble Souffle** image on Facebook using **#RutlandSteadyCook**

Thank you to:

The Olive Branch, Clipsham