

Peanut Butter Souffle

Unsalted butter at room temp, to butter 3 soufflé dishes

Sugar to sprinkle on soufflé dishes

1 cup milk, plus 2 Tablespoons

2 Tablespoons cornstarch, measured carefully, by pressing down on spoon to level it off

1 vanilla bean, split and scraped into milk, with the bean

3 large egg yolks

3/4 cup smooth peanut butter (Skippy's or Jif)

1/2 Cup Sugar – for the base

Pinch of salt

1 cup egg whites at room temperature

1/2 teaspoon vanilla

1/4 cup sugar, plus 2 Tablespoons – for the egg whites

Spread the butter evenly around the bottom and sides of one large 2 quart soufflé dish.

Pour 3 Tablespoons sugar into the mold, and rotate until all sides are covered. Refrigerate.

Dilute the cornstarch in a small portion of the milk, whisking until smooth.

Then add the rest of the milk, whisking until smooth.

In a heavy bottomed, 2 quart saucepan, bring the milk, vanilla bean, an 1/2 cup sugar to a boil, stirring constantly

To Make The Base

Beat egg yolks in a medium bowl. Add a small amount of the hot milk mixture to the beaten eggs.

Then add the egg mixture back into the pan. Cook, stirring for 3- 5 minutes, or until the mixture thickens substantially. Remove the pan from heat, whisk in the butter, and place in a bowl to cool.

Preheat oven to 400 degrees

When the peanut butter mixture is cool, whip the egg whites with a pinch of salt, until soft white peaks form.

Sprinkle on the 1/4 cup plus 2 Tablespoons of sugar and whip until wet, stiff peaks form. Do not over beat the egg whites or they will be too dry.

In a large bowl, using a rubber spatula, mix 1/3 of the egg whites into the cooled peanut mixture to lighten up. Then fold the remaining egg whites in very gently, turning the bowl in a circular motion, until the batter is uniformly incorporated, and light.

Immediately pour into 2 quart souffle mold that's been placed on a cookie sheet, and bake for about 30 minutes. Individual soufflé dishes bake for about 12 minutes.

The soufflé should move slightly when shaken gently.

Dust with confectioner's sugar, and serve at once with warm chocolate sauce and sweetened whipped cream.

To Make Individual Souffles

Butter and sugar 4 – 1 pint soufflé dishes, and refrigerate.

Fill with mixture just to the top, and bake for about 12 minutes.

Warm Chocolate Sauce

2 ounces semi sweet chocolate

1 ounce (2 Tablespoons) unsalted butter

2 Tablespoons water

Chop the chocolate into matchstick sized pieces.

Place the butter in a 1 quart mixing bowl.

Add the chocolate, fit the bowl snugly over another bowl filled with hot tap water - 120 – 140 degrees,

and stir until smooth.

Remove bottom bowl and take 2 tablespoons water from it, adding it to the chocolate-butter mixture, and stir until smooth. Pour or spread the mixture over the surface you wish to glaze, while the glaze is still warm and fluid.

