

White Chocolate Ice Cream Soufflé with Exotic Fruit Puree

9 ounces (255 g) white chocolate
2 eggs
2 egg yolks
2 cups heavy cream
2 teaspoons Sambuca liqueur
Sweet white wine
2 cups (1/2 liter) heavy cream, whipped

Melt white chocolate in top of double boiler over low heat not to exceed 90 degrees F (30 degrees C); do not let it boil. Add Sambuca and mix well.

Add a splash of wine to eggs and egg yolks. Whip with wire whisk until mixture is foamy and thick. Remove upper portion of double boiler from heat and keep beating until mixture is only slightly warmer than room temperature. Add melted chocolate; then add whipped cream. Pour into molds and freeze. If dessert seems to be too cold to serve, place in refrigerator for a while.

Fruit Puree:

Mango
Sugar
Cocoa
Pineapple, fresh
Carambola, fresh
Kiwi, fresh

Blend a mango with sugar to obtain a sauce. Cover the bottom of a chilled serving dish with the fruit puree. Place the soufflé on top of the puree and sprinkle with sifted cocoa. Decorate with bits of pineapple, carambola, and kiwi.

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