

# THE ROYAL'S BANANA SOUFFLÉ BY HUBERT ŻUCHOWSKI

## INGREDIENTS FOR THE BASE:

100g banana puree  
44g caster sugar  
13g cornflour (with a splash of water to make oobleck)  
few drops of banana essence (optional)  
½ tsp of banana compound (optional)

## Method:

Bring the puree with sugar to simmer.  
Whisk in oobleck and cook until thickened.  
To ensure the mix is smooth we blend it in Thermomix for 30 seconds.  
We also add essence and compound to maximise the flavour.  
Let it cool down.

## INGREDIENTS FOR THE SOUFFLÉ:

125 - 140g soufflé base  
125 - 130g egg white  
90g caster sugar

## Method:

Grease 5 or 6 ramekins with butter and dust them with caster sugar.  
Whip egg whites gradually adding the sugar.  
Once firm, whisk ⅓ of the meringue into the banana base, then fold the rest into the mix gently.  
Fill the ramekins, flatten and run your thumb around the rim.  
Keep in the fridge until ready to bake, but no longer than 1 day.

## To bake:

Dust the soufflé with icing sugar and bake in a preheated oven until well-risen (8 - 9 minutes at 180 - 190 Celsius).  
Serve and enjoy immediately for the soufflé doesn't like to wait for anyone!

## INGREDIENTS FOR THE SHORTBREAD:

100g caster sugar  
200g unsalted butter, cold and diced  
300g plain flour

## Method:

Mix all the ingredients, either by hand or with the mixer, into a smooth dough (don't overwork).  
Roll to around 1 cm thickness and refrigerate for ½ hour, covered.  
Poke all over with a fork and bake in a preheated oven for around 45 minutes at 150 Celsius, low fan.  
Take out of the oven, dust liberally with caster sugar and portion while still hot if you wish.  
We leave it until cool and then crush it for the garnish.

## INGREDIENTS FOR THE SALTED BUTTERSCOTCH SAUCE:

50g butter  
25g demerara sugar  
25g dark brown sugar  
100g golden syrup  
100g double cream  
Salt, to your taste

## Method:

Slowly warm the cream.  
In a separate pan bring the rest of the ingredients to boil.  
Whisk in the cream and keep simmering until reduced to the consistency you like.  
Keep warm or refrigerate for later.

## ASSEMBLAGE:

At The Royal Hotel we serve the banana soufflé with the shortbread crumble accompanied with a few dots of mango gel. We then place a rocher of mango sorbet on top of the crumble and sprinkle it with lemon balm. Lastly, we pour the sauce into a mini jug et voilà - service please!

