

MAKES: 6 servings

COOK TIME: TurboChef: 4½ minutes | Conventional: 20 minutes

TEMPERATURE: 425°

TOOLS: 6 6-ounce ramekins, mesh screen (optional), saucepan, 3 bowls (1 large glass, 1 chilled stainless steel)

LEMON SEMOLINA SOUFFLÉ

Unsalted butter + granulated sugar for coating ramekins

- 1⅔ cups whole milk
- 4 tablespoons unsalted butter
- ⅓ cup semolina flour
- 4 large eggs, separated
- Pinch sea salt
- ⅓ cup superfine sugar
- 1 tablespoon lemon zest
- 2 teaspoons grated ginger

1. Select “Bake” on the Cook-Wheel. Select “Cookbooks” followed by “Cooking with Guenter Seeger,” “Desserts,” and “Lemon Semolina Soufflé.” Press “Start” to preheat the oven.

2. Butter the bottom and sides of the ramekins with softened, but not melted butter. Add sugar and rotate the dishes to coat the entire interior surfaces.

3. In a medium saucepan over medium heat, bring milk and butter to a boil. Add semolina and stir briskly with a spatula until the mixture thickens to a porridge consistency.

5. Remove from heat, continue stirring to create a smooth, pourable batter. Transfer to a large glass bowl and let cool slightly.

6. Separate the eggs, putting the whites in a clean chilled stainless steel bowl and the yolks in a separate bowl.

7. Beat eggs whites and salt in a medium bowl until soft peaks form. Add the superfine sugar, beating until stiff and glossy.

8. Add the lemon, ginger and yolks to the semolina mixture. With a spatula, beat the egg yolks into the semolina mixture until the batter is a pale yellow and evenly colored.

9. Gently fold whites into the mixture in 3 additions, blending thoroughly so color is consistent throughout. Fill the ramekins ¾ full.

10. Place screen in the oven. Place ramekins directly on the screen. Press “Start” and bake for 4½ minutes. Serve warm in ramekins.

WINE PAIRING: Chenin Blanc

