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## Lemon Souffle with fresh berry compote

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### Ingredients

#### Souffle

100ml Milk  
A few drops Vanilla  
40g butter  
30g sugar  
30g flour  
3 egg yolks  
30ml lemon juice  
1 lemon zest, finely chopped  
15g butter (enough to line the soufflé moulds)  
15g sugar (enough to line the soufflé moulds)  
4 egg whites  
30g sugar

#### Compote

500g Fresh berries of your choice  
100g caster sugar, to taste

#### Method

Preheat the oven (non fan-forced) at 210°C.

Place the milk and vanilla in a saucepan and bring to the boil.

Cream the butter and the sugar in a mixing bowl, add the flour once creamed and mix into a smooth paste, called a panada.

Return the mix to the saucepan and stir gently until it comes back to the boil. Once it does so gently cook for 2-3 minutes stirring occasionally.

Remove the panada from the heat and allow to cool before adding the egg yolks which are mixed in well, while waiting for the panada to cool you can line the soufflé moulds carefully with the butter and sugar, making sure that a nice even coating of butter and sugar is around the entire mould. If this is done well it will allow the soufflé to rise evenly and not catch on the sides of the mould while rising, giving a 'lopsided' appearance.

Place the egg whites into a clean bowl and whisk until stiff peak. Gently fold in the combined panada mixture carefully.

Carefully pour the mixture into the soufflé moulds and set into the oven at 210°C for approximately 20-25 minutes.

#### Compote:

Heat 150g of the berries in a saucepan with some sugar and a splash of water. Once they start to break up, blitz the berries with a stab mixer and strain off using a sieve of muslin cloth. Add the remaining berries to the strained liquid and mix through.

Serve!