

# Ice-cold blueberry soufflé

## Ingredients:

- 350 g of Crop's frozen blueberries
- 175 g sugar
- 2 egg whites
- 50 g castor sugar (sieved)
- 3 dl cream



## Preparation:

- Place a double strip of aluminum foil on the border of a soufflé plate and cut off around 5 cm above the border.
- Slightly cook the blueberries with the sugar and crush them in the blender. Sieve and cool off.
- Whip up the egg whites and add little by little the castor sugar.
- Whip up the cream almost stiff.
- Carefully mix the egg white, the whipped cream and the blueberry puree.
- Fill up the soufflé plate with the mixture and place in the freezer for some hours.
- Before serving, remove the aluminum foil border.