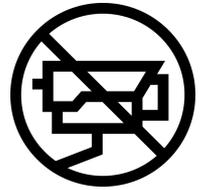


Hojicha & Matcha Souffles

Makes 2 Hojicha and 2 Matcha Souffles



INGREDIENTS

Custard

- 3 Egg Yolks
- 20g Granulated Sugar
- 25g Plain Flour
- 3g Fine Sea Salt
- 100ml Whipping Cream
- 150ml Whole Milk
- 1 Tsp Vanilla Essence
- 1 Tbsp Matcha Powder
- 1 Tbsp Hojicha Powder

We used [this](#) tea powder.

Meringue

- 3 Egg Whites
- 50g Granulated Sugar

Topping (Optional)

- 1 Tsp Icing Sugar
- Berries

To Coat The Ramekins

- ½ Tbsp Unsalted Butter
- 3 Tsp Sugar

Custard

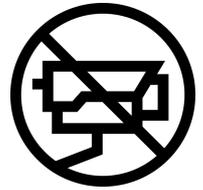
1. Combine the egg yolks, sugar, flour and salt.
2. In a pot over a small fire, combine the whipping cream, milk and vanilla essence. Stir continuously until warm.
3. Add some of the cream-milk mixture into the egg yolk mixture, stirring quickly.
4. Pour the egg yolk mixture back into the pan (with the fire still on).
5. Stir quickly and continuously until the custard begins to thicken.
6. Immediately transfer to a bowl and let cool for 20 minutes in the refrigerator.
7. Divide the custard into two bowls.
8. Sift 1 Tbsp of Hojicha powder into one bowl and mix well.
9. Sift 1 Tbsp of Matcha powder into the other bowl and mix well.

Meringue

10. Combine the egg whites and granulated sugar in a mixer with the whisk attachment.
11. Mix at a fast speed until stiff, glossy peaks form.

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Matcha and Hojicha Custards



Folding Custard and Meringue



Levelling the souffle mixture

Combine

12. Divide the meringue into two.
13. Place half of the meringue into the hojicha custard bowl and the other half into the matcha custard bowl.
14. Using a spatula, fold the respective custard and meringues until homogeneous. This should not take more than 4 minutes. Do not overmix.

Preparation

15. Butter the sides of the ramekins.
16. Pour sugar into the buttered ramekins and rotate until the sugar crystals line the walls.
17. Divide and pour the hojicha souffle mixture into two ramekins.
18. Divide and pour the matcha souffle mixture into two ramekins.
19. Level the mixtures with a spoon.

Bake

20. Bake at 200°C for 14 minutes.
21. Immediately dust with icing sugar, using a sieve.
22. Serve immediately.