



*Joint Congressional Committee on
Inaugural Ceremonies*

CHOCOLATE SOUFFLE WITH CHERRY VANILLA ICE CREAM

serves 10 people

Ingredients:

2/3 cup Cocoa powder, 100% chocolate
6 oz. All purpose flour
8 Egg yolks
3 3/4 cups Whole milk
1 1/4 t. Vanilla extract
5 1/2 oz. Sugar
7 1/2 oz. Butter, softened
12 Egg whites, whipped to stiff peaks
1/4 cup Granulated white sugar
10 Soufflé dishes or ramekins, individual
1/2 cup Powdered sugar, in shaker
10 Cherry vanilla ice cream, scoops*
20 oz. Chocolate sauce*

Directions:

Mix together flour and cocoa powder and set aside.

Place the milk and sugar in a small saucepan over medium heat to warm and melt the sugar. In a separate small saucepan, melt 5 1/2 oz. of the butter over medium heat. Add the flour and whisk for about 2 minutes.

Remove flour butter mixture from heat and whisk in 1/3 of milk to form a smooth mixture without lumps. Whisk in another 1/3 of the milk and then the final third and the vanilla extract. Return to medium heat and whisk, bringing to a simmer. Simmer for 30 seconds then remove the pan from the heat. Place this mixture in the bowl of a stand mixer and whip at medium speed adding the egg yolks one at a time until all are incorporated.

Brush your ramekins generously with the remaining 2 oz. of softened butter covering all the inner surface of each ramekin; coat them with the granulated sugar, dumping out the excess sugar.

In a large bowl, or the bowl of your stand mixer, whisk the egg whites until firm peaks form. Do not over whisk the whites. Gently fold about 1/3 of the egg whites into the chocolate mixture to combine and lighten the batter. Fold the remaining whites in 1/3 at a time.

Spoon the soufflé into the prepared ramekins to almost reach the top of the pan. Bake the soufflé anywhere from 12 to 17 minutes or until it has risen and the top is set (check with a skewer or about 160°F with instant read thermometer).

Serve immediately, dust with powder sugar, chocolate sauce and cherry vanilla ice cream

*Denotes recipe below



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CHERRY VANILLA ICE CREAM

Ingredients:

4 Egg yolks
¾ cup Granulated sugar
1 cup Whole milk
2 cups Heavy cream
¼ t Salt
2 t Pure vanilla extract
1 cup Canned or frozen cherries, small diced

Directions:

Use a whisk to cream egg yolks and sugar together until light and creamy.

Meanwhile, in a large saucepan add heavy cream and whole milk. Heat over medium heat stirring frequently until mixture warms and begins to bubble around the edges (but not boiling). Remove from the heat.

Temper the egg yolk mixture by adding some of the milk/cream mixtures to the yolks slowly and then gradually pour the egg yolk mixture into the milk/cream mixture and stir well. Cook over medium heat until mixture thickens and coats the back of the spoon. Remove from the heat and allow to cool.

Once mixture is cooled, transfer yolk/cream mix to a blender, add salt and vanilla and blend on high speed until well mixed. Refrigerate mix until well chilled.

Add your mix to your ice cream machine and follow the manufacturer's directions. With 1 minute left in churning, turn off machine and add your diced cherries and then turn machine back on to allow cherries to blend with ice cream.

Transfer ice cream to a freezer safe container with a tight fitting lid. This can be made up to 2 or 3 days in advance and last for a week or so.

Recipe makes 10, 2 oz. scoops.

CHOCOLATE SAUCE

Ingredients:

2 cups Heavy cream
12 oz. Dark chocolate, use the best quality available

Heat the heavy cream in a saucepan over medium heat. Add the chocolate, stirring, until the chocolate is melted and smooth. Remove from the heat and cool to room temperature.