Pear Soufflè

NIBBLEDISH CONTRIBUTOR

Ingredients

4 large and not very mature pears
1 egg separated
1 tbsp butter, softened
50 gr. brown sugar
1 tsp pear flavored liqueur (or lemon flavored)
1 tbsp cornstarch
1 tsp pure vanilla extract
ground cinnamon
1 tbsp raisins
a handful of chopped nuts
confectioners' sugar

Instructions

Preheat oven to 375°F.
Cut the pears in half and remove the seeds. Using a teaspoon, remove the center of the fruit and pour it into a dish. Mush it with a fork or blend it with the food processor, add the liqueur and whisk, set aside.
In a mixing bowl beat the butter with the sugar until creamy. Add the egg yolk and whisk. Add the cornstarch, the pure vanilla extract, the raisins and the nuts. Stir to combine and add the pear pure.
Beat the egg white until very stiff, then add it to the pear mixture very carefully. Fill the pears with this mixture, sprinkle with cinnamon and pour into the preheated oven. Bake about 30-35 minutes. The top of the soufflè will be dark brown. Remove from the oven and chill about 5-6 minutes. Pour into a serving dishes, dust with confectioners' sugar and serve.