

Glace Soufflé aux Noix

(makes enough for 2 oblong cake tins)

Put two mixing bowls in the freezer, ideally the night before.

½ litre single cream
125 g icing sugar
4 eggs - split the whites & yolks
150 g roughly broken walnuts
2 dessert spoons of honey
40 ml Philippe's Walnut wine (or Sarlanoix)

Dry fry or roast the walnuts in a wok or pan. Once they start to brown a bit, let them cool off, brushing off any of the outer skin that is easy to remove.

In one of the cold bowls, whip up the cream.
In the other cold bowl, beat the whites (with a pinch of salt) until they form peaks.

In another large bowl, mix your yolks, icing sugar, honey, walnut wine & walnuts together.

Into this mixture, carefully blend in the whipped cream and egg whites using a large metal spoon, a spoonful at a time.

Line your 2 cake tins with cling film (this will make it easier to turn out later) then pour in your mixture

Bon appétit!

La Belle Demeure, Dordogne