

LUNA SOUFFLÉ WITH A CHIVE CREAM SAUCE

Gary Parsons, *H&B Group Development Chef*

HARVEY & BROCKLESS

the fine food c^o

Whatever we do, from sourcing amazing food
to delivering it on time,
we always stick to one simple rule...

an absolute dedication to honest, authentic, remarkable food.

LUNA SOUFFLÉ WITH A CHIVE CREAM SAUCE

Chef Gary Parsons

Ingredients

SERVES 10 PORTIONS

Soufflé Mix

| | |
|---|------------|
| EG312 Luna Goats' Cheese | 80g |
| DB007 Croxton Manor Unsalted Butter | 25g |
| FL039 Viron Flour La Gruau St. Germain T45 | 25g |
| IN166 Cornish Sea Salt | 2g |
| Milk | 150ml |
| Egg Whites | 125ml |
| Egg Yolks | 38g |
| White Pepper | 1g |

Chive Cream Sauce

| | |
|--|--------------|
| HS409 Mature Cheddar Cheese Sauce | 500ml |
| Curly Endive | 200g |
| Chervil | 20g |
| Chives, chopped | 10g |

Method

1. Melt the butter in a pan, whisk in the flour and then the milk.
2. Stir through the cheese. When the cheese has melted and combined, cool, season and then fold in the egg yolks.
3. Whisk the egg whites to the soft peak stage and then fold into the cheese and milk mixture. Spoon into buttered ramekins and then place them onto a baking tray and bake for 12-15 minutes at 200°C.
4. Allow to cool and then, using a knife to loosen the edges, carefully remove the soufflés from the ramekins. Return the soufflés to the baking tray, ready to be reheated.
5. Warm the mature cheddar cheese sauce up on a low heat, add the chopped chives and keep warm.
6. Once you have everything ready, return the soufflés to the oven and warm through.
7. Spoon the sauce into the middle of a warm plate and carefully position the soufflé on top of the sauce.
8. Arrange the curly endive and chervil on top of the soufflé and drizzle all over with olive oil.



LUNA GOATS' CHEESE SOUFFLÉ
with a Chive Cream Sauce

Cheese Cellar Dairy Luna Goats' Cheese

Our family of award-winning goats' cheeses has grown a little bit bigger with the introduction of Luna, made with raw milk by our cheesemakers at the Cheese Cellar Dairy in Worcestershire. The creamy baton of cheese is sprinkled with edible ash to help encourage the white moonlike rind to develop - a process that involves plenty of patience and skill in the maturing rooms.

Croxton Manor Unsalted Butter

We're particularly proud of our own range of Croxton Manor butters, which are made with fresh milk from British cows raised to strict quality standards. Perfect for enriching pastry dough, melting into sauces or lavishing on hot crumpets. The salted and unsalted butters are not blended and are additive free.

Viron Flour La Gruau Saint-Germain T45

One of the most famous flour mills in the 'bread basket' region of France is Minoteries Viron, which has won hearts and stomachs by supplying artisan bread makers for over seven generations. This strong flour produces fantastic scones and brioche and is ideal for most pastry work.

H&B Kitchen Mature Cheddar Cheese Sauce

A predictable and dependable cheese sauce made with fresh double cream, Croxton Manor mature cheddar and a good dollop of authentic Dijon mustard.
