

CAMBOZOLA SPÄTZLE IN
WHITE WINE MUSHROOM SAUCE

Gary Parsons, *H&B Executive Chef*

HARVEY & BROCKLESS
the fine food co

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.

CAMBOZOLA SPÄTZLE IN WHITE WINE MUSHROOM SAUCE

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Ingredients for Spätzle Dumplings

SERVES 2

DB089 Croxton Manor Unsalted Butter 250g x 40	1 tsp
IN161 Framptons Free Range Liquid Whole Egg 1kg	83g
Milk	3 tbsp
Plain flour	60g
Salt	

Ingredients for the Cambonzola Sauce

GE055 Cambozola 150g, cut into cubes	2 cheeses
DB089 Croxton Manor Unsalted Butter 250g x 40	15g
DC116 Arla Whipping Cream 10 x 1ltr	150ml
IN016 Dorset Sea Salt Flakes 1kg	4g
Oil	95ml
Shallots, diced	50g
White pepper	2 tsp
Mushrooms, stalk removed & cut into 1/4's	225g
Flat Leaf Parsley	20g
White wine	150ml



CAMBOZOLA SPÄTZLE
in a creamy white wine and mushroom sauce.

Method for Spätzle Dumplings

1. Mix together flour, eggs, salt, and a little milk to form a thick, sticky batter. Let it rest briefly. Press or scrape the batter through a Spätzle maker or colander into boiling salted water. Cook until the dumplings float to the surface, then scoop them out and drain. Lightly pan-fry in butter if desired and serve warm.

Method for the Cambozola & Mushroom Sauce

1. Heat the some oil and butter in a frying pan on a medium heat and add the diced shallots and let them cook until they have softened and browned.
2. Add the mushrooms to the same pan and cook for a further 3 to 4 minutes until the mushrooms are soft.
3. Add the white wine and reduce the heat to let everything simmer and reduce the volume of liquid by half.
4. Stir in the whipping cream, the cubed Cambozola and the Spätzle dumplings and lightly stir combining all of the juices and mushrooms. Season with the salt and pepper, and garnish with chopped parsley.

Cambozola Cheese

Cambozola is a soft-ripened German cheese that blends the rich creaminess of a triple-cream brie with the distinctive blue veining of Gorgonzola. Its ivory interior is smooth, buttery, and spreadable, while gentle streaks of blue mold add a mild tang and earthy depth without the sharp bite found in stronger blue cheeses.

Croxton Manor Unsalted Butter

Our very own Croxton Manor butter is made with fresh milk from British cows raised to strict quality standards. Perfectly used for enriching pastry dough, melting into sauces or lavishing on hot crumpets. This unsalted butter is not blended and is additive free.

Framptons Free Range Liquid Egg

Framptons Free range liquid egg is the perfect addition to a busy kitchen with a range that includes - egg yolk, egg whites and whole egg liquids. Great quality and meeting the welfare standards.

Arla Whipping Cream

Arla pro whipping cream is a versatile cream that can help to create, rich, stable and velvety textures across a variety of sweet and savouring dishes.

Dorset Sea Salt Flakes

Hand-harvested from the pristine mineral rich, and world-famous waters of the Jurassic coast. To be used within or to finish the cooking process, these briny flakes are bursting with an honest taste of Dorset.
