

APPLEBY'S CHESHIRE CHEESE SOUFFLÉ

Gary Parsons, *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.

APPLEBY'S CHESHIRE CHEESE SOUFFLÉ

Chef Gary Parsons

Ingredients

SERVES 12 PORTIONS

| | |
|--|-------------|
| EC455 Appleby's Coloured Cheshire, grated | 200g |
| FL039 Viron Flour Saint-Germain T45 | 450g |
| DY085 Cold Lescure Unsalted Butter, cubed | 100g |
| IN019 Cornish Sea Salt | 4g |
| Buttermilk | 200ml |
| Finely Chopped Sage | 8g |
| English Mustard Powder | 6g |
| Egg, beaten | 2 each |
| Cracked Black Pepper | 2g |

Sauce

| | |
|-------------------------------|-----------|
| IN019 Cornish Sea Salt | 3g |
| Double Cream | 1000ml |
| Chives, Chopped | 1ml |
| White Pepper | 1g |

Garnish

| | |
|---|-------------|
| CA407 Woodall's Smoked Pancetta | 200g |
| DA105 Dell'ami Arbequina EVO Oil | 50ml |
| Mixed Lettuce Leaves | 1 bag |

Cheshire Cheese Soufflé

1. Melt the butter in a pan, whisk in the flour and then the milk. Stir through the cheese and nutmeg. When the cheese has melted and combined, cool and season, then fold in the egg yolks.

2. 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 to 15 minutes at 200°C.

3. 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 re-heated.

4. To make the sauce, pour the double cream into a sauce pan and reduce by half on a very low heat. Once reduced, season with salt and white pepper. Add the chopped chives and keep warm.

Crispy Pancetta

1. Roll the pancetta up, not too tight, place onto a baking tray and place in the oven until coloured and crispy. Remove from the oven and lay onto kitchen paper.

2. Once you have everything ready return the soufflés to the oven and warm through. Spoon the sauce into the middle of a warm plate, carefully add the soufflé ontop of the sauce, arrange the pancetta and finish with the salad leaves and drizzle the olive oil all over.



APPLEBY'S CHESHIRE CHEESE SOUFFLÉ
with sage flowers and grated Cheshire cheese

Appleby's Cheshire Cheese

The traditional Cheshire Cheese recipe has been handed down through generations of the Appleby family. The family works closely with Garry Gray, a dedicated cheesemaker highly experienced in the art of cheesemaking. Clean and zesty on the tongue, followed by a rich mouth watering finish which you can enjoy in your mout long after you have tasted the cheese.

Lescure Unsalted Butter

Favoured for it's delicate flavour and refined texture, this butter delivers consistent results for chefs everytime. It has a natural sweetness achieved only by using milk from herd's grazing on pastures in the Charentes Poitou region of France, using authentic techniques dating back to 1884.

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.

Cornish Sea Salt

A pebble's throw from the Atlantic Ocean, the salt house that produces Cornish Sea Salt uses pure sea water from a protected marine zone, which is high in trace elements. It's this purity that gives the salt its fresh flavour and makes it so popular with chefs. Add a sprinkle to chocolate brownies to elevate them to new levels.
