

LADY PRUE CHEESE SOUFFLÉS

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.

LADY PRUE CHEESE SOUFLÉS

Chef Gary Parsons

Ingredients

SERVES 8 PORTIONS

Soufflé Mix

EC744 Quicke's Lady Prue, grated	150g
DB007 Croxton Manor Unsalted Butter	50g
FL053 Viron Flour La Classique T55	50g
IN166 Cornish Sea Salt	4g
Milk	300ml
Egg Whites	250ml
Egg Yolks	77ml
White Pepper	2g
Ground Nutmeg	0.5g

Chive Sauce

IN166 Cornish Sea Salt	3g
Double Cream	1 litre
Chives, chopped	1g
White Pepper	1g

Method for the Soufflés

1. Melt the butter in a pan, whisk in the flour and then the milk. Stir through the cheese and nutmeg. Once 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, then place them onto a baking tray and bake for 12-15 minutes at 200°C
3. Allow to cool and then use a knife to loosen the edges, carefully removing the soufflés from the ramekins.
4. Return the soufflés to the baking tray, ready to be reheated.

Method for the Chive Sauce

1. Pour the double cream into a pan and reduce by half on a very low heat.
2. Once reduced, season with salt, white pepper, chopped chives and keep warm.



LADY PRUE CHEESE SOUFFLÉS
with a Cream and Chive Sauce

Quicke's Lady Prue

An unusual mixed milk cheese from Devon's most famous cheddar maker, Lady Prue is named in honour of owner Mary Quicke's mother who built the original cheese dairy at the farm in the 1970s. The goats' milk brings gentle caramel sweetness, but there's still the underlying buttery and savoury flavours of a traditional cheddar. Great with a malty best bitter.

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.

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.
