

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
English Mustard Powder	6g
Egg, beaten	2 each
Buttermilk	200ml
IN019 Cornish Sea Salt	4g
Finely Chopped Sage	8g
Cracked Black Pepper	2g

Sauce

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

Garnish

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

Method

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 200C.

Allow to cool and then using a knife to loosen the edges and carefully remove the souffles from the ramekins. Return the souffles to the baking tray, ready to be reheated.

3. 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

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

5. Once you have everything ready return the souffles to the oven and warm through. Spoon the sauce into the middle of a warm plate, carefully add the souffle on top of the sauce, arrange the pancetta and finish with the salad leaves and drizzle the olive oil all over. into small flakes.

6. Cut the beetroot scone in half, add the flaked smoked trout and add a small dollop of the wasabi yoghurt dressing; finish with the wasabi rocket.



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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 mouth long after you have tasted the cheese.

Lescure Unsalted Butter

Favoured for its 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.
