



CLEARVIEW

ESTATE WINERY & RESTAURANT

Provolone & Rocket Soufflé

matched with

Clearview Estate Te Awanga Chardonnay

Soufflé

Melt: 60 gms butter and stir in
40 gms flour and cook out for approx 5 mins.

Gradually add: 1 cup warm milk and stir till mixture boils and thickens

Remove from heat and add
50 gms freshly grated provolone cheese
1 Tbsp finely chopped rocket

Season to taste and stir till combined.

Whisk in: 3 egg yolks one at a time
Then whisk: 4 egg whites with pinch of salt till stiff peaks

Gently fold in ½ the egg whites to loosen the mixture, then fold in remaining egg whites until just combined.

Divide mix between four greased ramekins and put in roasting pan with hot water coming 2/3 up the bowl.

Bake at 180° C for approx. 20 mins till risen and firm. Remove from water bath and cool before removing from moulds. Store in the fridge for up to 1-2 days.

Soufflé sauce

In a pan soften 2 crushed garlic cloves in olive oil
Add: 1 cup cream
40 gms provolone or parmesan cheese

Simmer and season.

Rebake soufflés at 180° C until they start to colour. Pour over some sauce and bake a further 2-3 mins until sauce begins to colour.

Serves 4