



Twice baked cheese soufflé with a salad of pears, walnut and baby rocket
Serves 4

Souffle

280 ml milk
1 bay leaf
40 g butter
40 g flour
60 g blue cheese
20 g unsalted butter, softened
30 g parmesan cheese
60 g egg yolk from approx 6 eggs
4 egg whites
80 g gruyere, grated
40ml cream

Roquefort cream

150 ml cream
40 ml white wine
40 g blue cheese

Salad

100 g rocket, washed and trimmed
1 corella pear, thinly sliced
¼ cup roasted walnuts, broken into small pieces
1 tablespoon sherry vinegar
3 tablespoons extra virgin olive oil
1 ½ tablespoons walnut oil
sea salt and freshly ground pepper



METHOD

To make the soufflé, bring the milk and bay leaf to the boil. Place the butter and flour in a small saucepan over medium–low heat and stir to combine until pale. Slowly add the hot, stirring with a wooden spoon, until the mixture is smooth and well combined and pale in colour.

Reduce the heat to low, and slowly cook the roux for 15 minutes until you lose the flour taste. Stirring occasionally, remove the pan from the heat and place the mixture in a blender. Add the blue cheese and blend until smooth. Set aside to cool to room temperature.

Preheat the oven to 180°C.

Brush four 10cm soufflé moulds with the softened butter and coat with the grated parmesan. Add the egg yolks to the cooled béchamel and stir to combine. Whisk the egg whites until medium peaks form, then fold into the béchamel. Carefully spoon the mixture into the buttered and cheesed moulds.

Place a tea towel in a roasting tin and place the moulds on top. Fill the tray with hot water until halfway up the sides of moulds. Cook the soufflés in the water bath for 14 minutes, turning the tray 180 degrees halfway through cooking time.

When risen, remove the soufflés from the oven and leave to cool in tray.

When the soufflés are cool, carefully remove them from the moulds (they will fall out if well-greased, if not use a paring knife to run around edges and assist). Place four 10ml spots of cream on a baking tray. Place a turned-over soufflé onto each spot of cream, then top with 20g of grated gruyere. Cook for 6–7 minutes at same temp or until risen and golden on top.

To make the Roquefort cream, place the cream and wine in a medium saucepan over medium heat and cook until reduced by a third – it should be thick and coat the back of a wooden spoon. Allow to cool to room temperature. Using a stick blender, blend in the blue cheese until smooth, pass through a fine chinois. Set aside and keep warm.

Just before serving, prepare your salad. Place the rocket, pear and walnuts (broken into smaller pieces) in a bowl and toss to combine. Whisk together the vinegar, olive oil and walnut oil. Drizzle over the dressing and season with salt and pepper.

To serve, arrange the salad on each plate and place a soufflé alongside it. Finish by spooning the Roquefort cream over the top of the soufflé.