

Goats cheese soufflé with truffle honey; pear salad

Serves 10

Ingredients

Soufflé

- 60g butter
- 60g plain flour
- 300ml milk, heated
- 100g goat's cheese
- sea salt
- 40g hazelnut & breadcrumb mixture
- 4 eggs, separated plus 1 extra yolk

Paste

- 100g fresh goats curd
- 1 tspn garlic oil
- 30g mayonnaise
- lemon juice
- salt to taste

Garnish

- Truffle honey (Manjimup)
- Pear (julienne)
- Micro chervil



Method

Soufflé

1. Heat the oven to 180°C (350F). Butter & line 8 small soufflé dishes with almond meal, parsley & breadcrumbs.
2. Melt butter in a heavy-based small saucepan, then add flour & stir with a wooden spoon for 2 mins.
3. Add the hot milk a little at a time stirring constantly.
4. Add the goats' cheese, salt & pepper then cook over gentle heat for 5 mins, stirring.
5. Leave to cool for 10 mins then beat in 5 egg yolks one at a time.
6. Whip the 4 egg whites until soft & white, and then fold them in gentle.
7. Fill each mould to $\frac{3}{4}$ full, place in a baking dish & half fill with hot water. Bake for 20 mins until the soufflés have risen.
8. Leave to cool for 5 mins before running a knife just inside each mould & gently turn out each soufflé onto a lightly buttered ovenproof & heat proof dish.
9. Cover in plastic wrap until needed.
10. Heat the oven to 200°C (400F), bake for 10-15 mins.
11. Remove the soufflé from the mould (when cold) & keep refrigerated until required

Paste

1. Mix all ingredients together to make a thick paste

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To Serve

1. Reheat the soufflé on the silicon paper until golden
2. On a rectangle plate; spread a little curd paste and place the soufflé to one end.
3. Drizzle the honey over the soufflé and garnish with a mix of pear and chervil.

Executive Chef - Chris Taylor