



**Executive Chef:** Ryan Smith

**Ingredients:**

**Spinach**

- 200g Béchamel sauce (Very thick)
- 200g Emmental or Gruyere cheese, grated
- 100g Spinach puree (Approx)
- 9 eggs, separated
- Salt and white pepper
- Unsalted butter for greasing
- Plain flour for dusting

**Second cooking**

- 100 g blanched spinach
- 100 ml double cream
- Additional grated cheese for topping

**Sauce Garnish**

- 100ml cream
- 100ml vegetable or chicken stock
- 50g chopped green olives
- 50g cooked barley
- 50g tomato dice
- Seasoning and chopped chives
- Juice of lemon

**Mont Rochelle Chef Ryan Smith's Twice Cooked Spinach and Cheese Soufflés**

**Serve with Mont Rochelle Barrel Fermented Chardonnay 2007**

(Serves: 8 people)

**A delicious potpourri of loin and braised shank, celeriac gratin, puree, poached quince and raisins.**

**Serve with Mont Rochelle Syrah 2004** (Monde Selection International Wine Contest Gold Award 2009)



# A RECIPE FOR delight

## Method

Put béchamel sauce into a large bowl and stir in the grated cheese to melt. Leave to cool and then mix in the spinach puree. Your béchamel mixture should still be suitably thick whilst now having an attractive green spinach colour to it. Stir the egg yolks into the mixture and season to taste. Pour the egg whites into a mixing bowl and whisk into firm peaks.

## Preheat the oven to 200°C

(For Gas ovens set to 7)

Put a deep roasting tin half filled with water onto the stove to boil.

Coat 8 ramekins or dariole moulds with liberal amounts of soft butter, and then dust the ramekins with a little flour.

Stir half the egg whites into the Soufflé mixture and gently fold in the remaining half, taking care not to knock the air from the mixture. With a ladle, fill the ramekins to the top. Place the ramekins in a roasting tin and place in the oven, for about 15 minutes.

Remove the tin from the oven, the soufflés will have risen by twice their original volume, and will be a golden colour. Take the soufflés in their ramekins from the water one by one, holding them in a tea towel. Very carefully turn them upside down onto a cooling rack. The soufflés will deflate (don't worry, they will rise again). The soufflés could be served now or refrigerated for serving later, reheated with the optional garnish.

## To finish the dish

Place the blanched spinach in a pan, pour on the cream and adjust the seasoning. Spread some additional grated cheese on top of the soufflés and then sit them on the top of the cream-spinach mixture and place the entire pan in the oven.

To make the sauce, reduce the stock and cream together until you have the desired consistency. Add the rest of the garnish, a squeeze of lemon juice, seasoning and finally the chopped chives.

## To Serve

Once reheated, sit the entire mixture at the centre of a suitable plate and spoon neatly around the Soufflé.

***Bon Appetit!***