

Warm Goat Cheese Soufflé

Smoked Tomato Coulis, Parmesan Cream & Basil Pesto

Chef Jacques Van Staden
Vice President, Culinary Operations

Soufflé Base

Ingredients:

4 ounces butter
4 ounces flour
1 quart milk
7 ounces goat cheese
2 ounces grated parmesan
1 tablespoon chopped parsley
2 tablespoons chopped chives
10 egg yolks
10 egg whites
1 quart double cream

Directions:

Make a bechamel by whisking scalded milk gradually into a flour-butter roux and simmer for 5 minutes. Pass the sauce through a chinoise and strain. Cool the sauce down and mash in the goat cheese. Mix the parmesan, chives and parsley into the bechamel. Gently fold in the egg yolks.

Beat the egg whites until peak style and fold quickly and lightly into the mixture. Butter the molds twice and layer the pan with spray and parmesan cheese. Then spoon the mixture into the molds.

Bake at 250° F until they rise 1 inch and have a nice golden brown color. Remove the soufflé from the oven and allow it to cool down until you can handle the molds to touch.

For serving, place soufflé into a casserole and add parmesan and a generous amount of cream. Bake for 8 min at 350° F.

Basil Pesto

Ingredients:

¼ bunch basil
1 teaspoon toasted pinenuts
1 ounce grated parmesan
1 ounce olive oil

Directions:

Rapidly blanch basil and puree with pinenuts, parmesan cheese and olive oil.

Smoked Tomato Coulis

Ingredients:

1 chopped shallot
1 chopped garlic
1 chopped tomato
2 ounces white wine
1 ounce olive oil
1 sprig thyme
1 sprig basil
½ red onion
4 ounces chicken stock
1 ounce heavy cream
1 teaspoon sugar
1 teaspoon smoked liquid

Directions:

Sweat onion, garlic and shallot in olive oil. Add tomato, sugar, basil, thyme and deglaze with white wine. Then add chicken stock and cream and simmer for 45 minutes. Add in salt and paper to taste and puree. Strain through chinoise and then add the smoke liquid. Keep cool until served.

Completing the Dish

Ingredients:

6 fried basil leaves
1 smoked tomato coulli
1 teaspoon basil pesto

Directions:

Garnish the hot soufflé before serving with smoked tomato coulli, basil pesto and fried basil leaf. Serve it with puff pastry cage.

Yield: 6 Servings

Recipe courtesy of Celebrity Cruises