

Twice Baked Ribblesdale Goats Cheese & Spinach Souffle, Lightly Spiced Braeburn Apple & Parsnip Cream Sauce

Ingredients for Souffle: Makes 11

1 Handful of Spinach
125g Butter
1 Pint of Milk
125g Plain Flour
1 Pint of Egg Whites
50g Mature Cheddar Cheese
5 Egg Yolks
Small Cubes of Ribblesdale Cheese (for each soufflé)
1 Table Spoon of English Mustard
Juice of ¼ Lemon

Method:

Melt the butter in a pan and warm the milk separately, add the flour to the melted butter to make a roux. Gradually add the warm milk to the roux mixing thoroughly, take the pan off the heat and mix in the cheese egg yolks, spinach and mustard, season to taste. Coat your soufflé moulds with melted butter, parmesan and crushed corn flakes. Add the lemon juice to the egg whites and whisk to firm peaks, gently fold in the egg whites to the cheese sauce mix. Half fill the moulds with mixture and add a few pieces of the Ribblesdale cheese. Fill rest of the mould with mix, place the moulds in a deep oven tray and half fill with hot water. Place in a pre-heated oven 225°C (Gas Mark 5) for roughly 30 minutes, turning the Tray after 15 minutes. Take the soufflés out of the oven and remove from the moulds, cool down on grease proof paper.

To serve place in oven at 225°C and bake for 8-10 minutes until it has fully risen

Ingredients for the sauce

1/8 Butternut Squash
1/2 Carrot
¼ White Onion
¼ Red Onion
1 Parsnip
2 Apples
½ Red Pepper
½ Chilli
Small piece of Ginger
1 Clove of Garlic
Lemon Juice
1 Tablespoon of Honey
1 & ½ Table spoons of Madras Paste
Cream to Taste
Vegetable Stock to cover

Method:

Sweat off all the Items (bar honey, lemon & cream) in a pan, add madras paste and mix. Add vegetable stock to cover, bring to the boil and then simmer until the vegetables are soft, blitz until smooth. Pass through a strainer then add the honey, lemon Juice and cream to taste. Boil and then

simmer to reduce the sauce, season to taste. Place a small amount of sauce in a shallow bowl and the heated soufflé in the centre to serve.