

NYETIMBER
PRODUCT OF ENGLAND

**Clarence Court**
FABULOUS EGGS BY FABULOUS BIRDS

PASSIONFRUIT SOUFFLÉ

A tropical twist on a scrumptious soufflé. Serve with Nyetimber's Cuvee Chérie Multi-Vintage; a refreshing Demi-Sec with honey and citrus flavours that works perfectly with a fruity dessert.



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PREP TIME: 30 MINUTES
COOK TIME: 15 MINUTES
SERVES: 4

INGREDIENTS

Unsalted butter, softened for greasing ramekins
2 Clarence Court Leghorn White egg yolks and 4 whites
6 tablespoons caster sugar plus extra for coating ramekins
3 teaspoons cornflour
1 tablespoon plain flour

100ml double cream
100ml full fat milk
5 passion fruit pulps, sieved to remove seeds
Icing sugar for dusting
Mango and passionfruit coulis and vanilla
Nyetimber Cuvee Chérie Multi-Vintage, to serve

METHOD

Coat the inside of four ramekins (150ml – 200ml) with melted butter. Add a sprinkle of sugar to each coating, both the sides and bottom. Shake out any excess. Place these in the fridge to chill.

Preheat the oven to 180c/350f/Gas 4. Put a tray in the middle of the oven.

Put the 2 yolks into a separate small bowl and add 6 tablespoons of sugar. Mix the cream, flour and cornflour into a bowl until smooth.

Warm the milk in a saucepan until just boiling. Add this to the cream, flour and cornflour mixture a little at a time, whisking in between until the mixture is a thick, creamy consistency. Press any lumps against the side of the bowl to break them up.

Pour the mixture back into the saucepan and set on a gentle heat. Beat vigorously and continuously with a hand whisk until it thickens. Ensure the mixture doesn't stick to the base of the pan. Remove from heat when you feel it has thickened and whisk in the passion fruit pulp a little at a time. The heat of the pan will continue to cook the mixture. Next, beat the egg yolk and caster sugar together to form a thick paste. Add this to the mixture in the saucepan and mix until smooth. Return the pan to the heat and when the mixture begins to bubble, take it off the heat again. At this point the mixture should look like custard. Put to one side to cool.

Meanwhile, whisk the egg whites in a clean, grease-free large bowl. Whisk until soft peaks form and the egg whites look like clouds.

When the mixture in the saucepan has cooled to room temperature or cooler, add the egg whites one large spoonful at a time using a spatula to fold it in. The aim is to fold in air bubbles without breaking them up. Continue until the mixture is a pale yellow with no streaks of egg.

Fill each ramekin to the brim. Ensure they are level and flat. Run a cocktail stick around the inside of the rim of the ramekin to ensure the soufflés rise without catching.

Place the ramekins evenly spaced on the baking tray for about 14 minutes in the middle of the oven. Don't open the door while they cook but time carefully and at 14 minutes check if they are risen and golden. If using smaller ramekins, reduce the time by a few minutes.

Carefully remove from the oven, dust with icing sugar, serve with coulis, vanilla ice cream and a glass of Cuvee Chérie Multi-Vintage.