

# CHEESE SOUFFLE

Autumn ALC menu 2024

Starter

Medium tapas dish | Side plate | Sauce jug

1 each	Soufflé
15ml	Crème liquid
20g	Camembert
30ml	Soubise sauce DK
3ml	Herb Oil DK
3g	Pickled shallots DK
1g	Fresh Chervil
1g	Fresh Parsley



## PREP JOBS

1. Take soufflé out of freezer and tear off the foil cup when frozen before defrosting
2. Slice Camembert
3. Pick parsley and chervil

## METHOD

1. Place soufflé in dish and microwave for 30 seconds on full power
2. Spoon over the crème liquid followed by 2 slices of camembert
3. Bake at 180°C in convection oven for 8-10 mins until golden brown and puffed up
4. Place soubise sauce in a sauce jug and microwave for 20 seconds, pour herb oil on top of sauce once hot
5. Once the soufflé is ready, serve it on a side plate with herb salad & hot sauce on the side as per picture



## SAFETY STEPS

1. Use a white chopping board to prepare your soufflé.
2. Always wash hands after preparing due to allergens.
3. Do not leave the soubise sauce in the microwave for too long