



EXCELSIOR CHARDONNAY 2007

SMOKED SALMON SOUFFLE

INGREDIENTS:

20ml MELTED BUTTER TO GREASE RAMEKINS
250ml MILK
15ml ONION – FINELY CHOPPED
30ml FLOUR
3 EGG YOLKS
5 EGG WHITES
200g FINELY CHOPPED SMOKED SALMON
50g GRATED PARMESAN
5ml FINELY CHOPPED DILL

METHOD:

1. PREHEAT OVEN TO 200°C.
2. GREASE 6 RAMEKINS WITH MELTED BUTTER.
3. HEAT MILK SLIGHTLY.
4. MELT BUTTER IN SEPARATE POT AND ADD ONIONS.
5. SAUTE FOR 5min.
6. ADD FLOUR AND STIR UNTIL MIXTURE IS SMOOTH.
7. REMOVE FROM HEAT AND ADD MILK UNTIL MIXTURE THICKENS SLIGHTLY.
8. ADD EGG YOLKS ONE AT A TIME. MIX WELL.
9. ADD PARMESAN, DILL AND SALMON.
10. BEAT EGG WHITES AND FOLD INTO SALMON MIXTURE.
11. POUR INTO RAMEKINS.
12. BAKE FOR 12-15 min.

SERVE IMMEDIATELY.