



## 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.