



CREAM CHEESE SOUFFLÉ WITH GRATINATED PORT PEAR



QimiQ BENEFITS

- Full taste with less fat content
- Light and fluffy consistency
- Bake stable
- Creamy consistency



25



medium

INGREDIENTS FOR 10 PORTIONS

FOR THE SOUFFLÉ

200 g	QimiQ Classic
340 g	Cream cheese
20 ml	Orange juice
4 g	Orange zest
90 ml	Whipping cream 36 % fat
40 g	Corn flour / starch
40 g	Butter
6	Egg yolk(s)
4 cl	Noilly Prat/Vermouth dry
40 g	White bread crumbs
6	Egg white(s)
	Salt

FOR THE PEAR

5	Pear(s), peeled
250 ml	Red wine
250 ml	Port
	Stick of cinnamon
	Cloves
	Pimento seeds
	Star aniseed
pinch(es)	Salt

FOR THE GRATIN MIXTURE

325 g	QimiQ Cream Base
75 g	Cream cheese
100 g	Blue veined cheese
20 g	White bread crumbs
60 g	Walnuts, chopped
	Salt
	Black pepper, freshly ground

METHOD

1. For the soufflé: bring the QimiQ Classic, cream cheese, orange juice, orange peel, cream, cornstarch and butter to the boil briefly so that the starch swells.
2. Allow the mixture to cool lightly. Add the egg yolks, Noilly Prat and bread crumbs and mix well.
3. Whisk the egg whites and salt until stiff and fold into the mixture.
4. Fill the mixture into greased moulds and bake in a hot oven in a water bath at 120° C (convection oven) for approx. 25 minutes.
5. For the pear: caramelize the sugar. Add the wine, port and spices and cook until reduced by half. Add the pear halves and cook until firm to the bite. Allow to cool.
6. For the gratin mixture: mix the QimiQ Sauce Base with the remaining ingredients.
7. Spread the gratin mixture onto the pear halves and gratinate under a hot

grill.

8. Serve with the
soufflé.