



# BAKED FETA AND TOMATO SOUFFLÉ



## QimiQ BENEFITS

- Stable consistency
- Problem-free reheating possible
- Can be frozen and defrosted without loss of quality
- Lightly binds oven baked dishes



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easy

## INGREDIENTS FOR 10 PORTIONS

**250 g** QimiQ Classic, chilled

**400 g** QimiQ Cream Base

**30 g** Butter, chilled

**35 g** Flour

**5** Egg yolk(s)

**160 g** Feta cheese, finely grated

**30 g** Parmesan, finely grated

**10 g** Chives, finely chopped

**2 g** Garlic, finely chopped

**4** Egg white(s)

Salt

Pepper

Parmesan, finely grated

**300 g** Tomato(es), finely diced

Tarragon

## METHOD

1. Preheat the Convotherm to 100° C with convection.
2. Place the butter, flour and QimiQ Classic in a saucepan and heat up to 90° C. Remove from the heat, quickly add the egg yolks and mix well.
3. Add the feta, parmesan, chives and garlic.
4. Whisk the egg whites with a pinch of salt until stiff. Fold into the mixture, season to taste and pour into small greased dishes (approx. 80-100 ml volume).
5. Bake in the preheated oven with reduced fan speed for approx. 40 minutes (do not allow to colour).
6. Allow to cool slightly, tip out of the dishes and place onto deep plates. Pour the QimiQ Sauce Base over the soufflés and sprinkle with parmesan.
7. Bake in the oven at 180° C with convection for approx. 5 minutes and serve decorated with hot tomatoes and fresh tarragon.