

From Raymond – May 2013 W2 (May 12)

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## Parmesan Soufflé Rolled with Greens and Leeks with Red Bell Pepper Sauce

Taken from [“The Earth To The Table Cookbook” by John Ash](#)

### Ingredients

#### Greens and Leek Filling

3 tablespoons olive oil  
2 cups chopped red onion  
2 teaspoons minced garlic  
1 cup thinly sliced leeks -- white and tender green part  
 $\frac{3}{4}$  cup dry white wine  
2 tablespoons minced tarragon and basil or 1 tablespoon each dried  
1 pound baby greens -- washed, stemmed and chopped  
2  $\frac{1}{2}$  cups Gruyere cheese -- coarsely grated  
1  $\frac{3}{4}$  cups Jack or Asiago cheese -- coarsely grated  
salt and pepper

#### Red Bell Pepper Sauce

2 tablespoons unsalted butter  
1 cup yellow onion -- chopped  
4 cups red bell pepper -- chopped (about 5 large peppers)  
1 cup dry white wine  
2 tablespoons tomato paste  
1 cup vegetable stock  
1 teaspoon chile powder  
salt and pepper

#### Soufflé Layer

5 large eggs -- separated  
1  $\frac{1}{2}$  cups half and half  
4 tablespoons unsalted butter  
5 tablespoons all purpose flour  
1  $\frac{1}{2}$  teaspoons salt  
 $\frac{1}{2}$  teaspoon white pepper  
 $\frac{1}{4}$  teaspoon grated nutmeg  
 $\frac{1}{2}$  cup grated parmesan cheese

#### MAKE THE FILLING

In a large sauté pan, heat the olive oil and sauté the onions until lightly browned and caramelized. Add the garlic and leeks and sauté for 3 minutes longer or until soft. Add the wine and herbs. Cook until most of the liquid has evaporated. Add the greens and cook until just tender.

Remove to a colander, drain and cool. Gently squeeze to remove excess liquid. Place the greens in a bowl and lightly toss with the cheese. Season with salt and pepper. The filling can be refrigerated for up to 1 day.

### **MAKE THE SAUCE**

In a saucepan, melt the butter and sauté the onions and peppers until soft but not brown. Add the wine, tomato paste, stock and chile powder. Bring to a simmer and reduce over moderate heat by half. Transfer to a blender and puree. Strain the sauce, season with salt and pepper. If necessary, thin the sauce with additional stock. The sauce can be stored, covered and refrigerated for 1 day. Reheat gently.

### **THE SOUFFLÉ LAYER**

Preheat the oven to 400. In a medium bowl, lightly beat the egg yolks and set aside. In a small saucepan, heat the half and half to scalding. In a separate small saucepan, melt the butter and add the flour, stirring to make a roux. Cook for 3 minutes without browning. Whisk the scalded half and half into the roux and cook, stirring constantly, for another 3 minutes or until thickened. Remove from the heat. Stir in the salt, pepper and nutmeg. Gradually whisk the warm mixture into the egg yolks and set aside.

In a medium bowl, beat the egg whites, with a pinch of salt, until they hold stiff peaks. Stir a quarter of the whites and half of the parmesan into the egg yolk mixture to lighten it. Gently fold in the rest of the whites. Butter a 10 by 15 inch jelly roll pan and line with waxed paper. Pour the soufflé mixture onto the prepared baking sheet, spreading evenly to the corners. Sprinkle with the remaining parmesan. Bake for 15 minutes, until the top is browned and puffed. Remove from the oven. Invert and remove the waxed paper. Invert again so the top faces up.

### **ASSEMBLE THE ROLL**

Preheat the oven to 350. Evenly spread the greens and leeks mixture on top of the soufflé layer. Starting with a long edge, carefully roll the soufflé, jelly roll style. Place the rolled soufflé on a baking sheet and bake for 8 to 10 minutes, until heated through and the cheese is melted. Remove from oven and serve on heated plates with the warm pepper sauce.