

# Parmesan soufflé with pears

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## Program steps

Preheating: 200 °C

1

Hot air

100 %

Termination by time

00:09  
hh:mm

200 °C

80 %

## Ingredients - number of portions - 4

| Name                           | Value | Unit |
|--------------------------------|-------|------|
| butter for greasing            | 50    | g    |
| parmesan grated                | 375   | g    |
| eggs yolks and white separated | 3     | pcs  |
| double cream                   | 75    | ml   |
| dessert wine                   | 150   | ml   |
| pear peeled and diced          | 1     | pcs  |
| thyme sprig                    | 2     | pcs  |

## Directions

Grease the inside of a silicone moulds with the butter and sprinkle with 30g Parmesan.

Whisk the egg yolks with 300g Parmesan and add the cream.

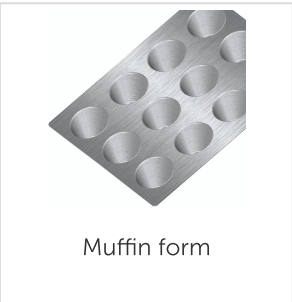
Whisk the egg whites to stiff peaks and fold through the egg yolk, cheese and cream mixture.

Tip into the serving dish and sprinkle over the remaining Parmesan. Bake for 9 minutes, or until risen, using hot air at 200C.

Meanwhile, pour the wine into a saucepan placed over a medium heat. Add the pear and thyme and bring to the boil. Simmer until the pears are soft and the wine has reduced to a syrupy consistency, remove the thyme sprigs.

Remove the soufflé from the oven and serve immediately with the pears.

## Recommended accessories



Muffin form