



CLOUD SOUFFLÉ

The fluffiest eggs you are likely to eat, this recipe is so simple to make yet looks and tastes masterful. Our Parmesan cloud soufflé requires just four ingredients to create a memorable mouthful – soft whites, rich cheese, and an indulgent golden yolk nestled within the soft cloud.

Prep Time 8 minutes | Cook Time 8 minutes | Serves 1

1 Burford Brown egg
Small knob of butter
15g grated Parmesan
Cracked pepper

*You will need 9cm ramekins

Pre-heat your oven to 200°C/180 °C (fan.)

Over a medium sized bowl, separate the egg yolk from the white and keep to one side. Whisk the white until stiff peaks form. With your fingers, wipe a little butter all over the inside of the ramekin. Add half the whisked egg whites to the ramekin then a third of the Parmesan.

Carefully place the egg yolk on top, in the middle, and add another third of the Parmesan. Sprinkle a pinch of cracked pepper then spoon the remaining egg whites on top – very gently pushing down to fill any gaps – then scatter the remaining Parmesan over the top.

Cook in the oven for 8 minutes and eat immediately for a perfectly runny yolk.



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