



**MINUS8**  
VINEGAR & VERJUS

**RECIPE CARD**

## DOUBLE-CHEESE SOUFFLÉ WITH SPICED PEAR



### DEHYDR8 VINEGAR

5% ACETIC ACID VINEGAR | 200 ml, 1 litre

Vinegar is made from the sweet Riesling raisins of hand-picked and air-dried Riesling grapes. French oak and bottle aged several years.

**Soufflé Ingredients:** 1 tbsp butter, plus extra for greasing the dishes  
2 tbsp all-purpose flour  
½ cup whole milk  
½ chopped goat cheese  
5 tbsp grated parmesan cheese  
1 tbsp chopped chives  
2 eggs, separated  
Pinch of salt and pepper

**Spice Pear Ingredients:** 1 tbsp honey  
½ tsp all-spice  
1 pear, peeled, halved and cored  
1 tsp of Dehydr8 Vinegar



#### Method:

- Preheat oven to 300°C and grease 2 10-ounce soufflé dishes with butter.
- Melt the butter in a saucepan over low heat, about 1 minute. Stir in the flour and cook for 1 minute. Gradually add the milk. Keep stirring all the time until the sauce is thickened. Continue cooking for 2 minutes.
- Add the cheeses, chives and egg yolks. Season with salt and pepper. Remove from heat.
- Beat the egg whites until stiff. Fold the whipped egg whites into the cheese mixture in two additions. Spoon the mixture into the prepared dishes. Bake them for 12 minutes. Watch them rise!
- In the meantime, make the spiced pear. Pour the honey into a clean saucepan over low heat. Add the mixed spices. Add the pear and cook on both sides for about 5 minutes. Stir in Vinegar.
- Slice the pear and serve alongside the soufflé.