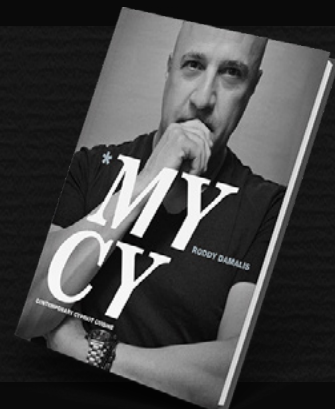




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Chèvre Soufflé

Goat Cheese With Orange Rind & Toasted Almonds:
Subtle & Delicate

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Preparation
15'



Cooking Time
15'



Serves
1



Suitable for
Vegetarian

Ingredients

- 100g Chevre cheese
- 1 tbsp butter (melted)
- 2 tbsp toasted almonds (1 for filling & 1 for garnish)
- 1 tsp honey
- ½ tsp orange rind
- 2 eggs
- 120 ml fresh cream salt & fine black pepper

Execution

Pour the butter into the skillet.
Crumble the cheese into the skillet, adding the rind, honey & almonds.
Beat the eggs with the cream seasoning with salt & pepper & pour over the cheese.
Bake in preheated oven at 200 °C for between 12 & 15 minutes until light & fluffy.
Remove from oven & garnish with remaining toasted almonds.
Serve immediately as it will deflate quickly.

Notes:

Makes for an impressive started for a plated dinner party, suitable as a light lunch option served with salad greens & crusty bread.