

TASTY RECIPE

Juraflore

Juraflore Pumpkin Soufflé



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Ingredients (serves 6)

500 g pumpkin, 1 potato
35 g flour, 35 g butter
3 eggs, 250 ml milk
1 pinch of nutmeg
Salt and pepper
100 g grated Juraflore Comté cheese

Preparation

1 Peel the pumpkin and the potato, cut them into large cubes and steam them. Drain well and pour into a bowl.

2 Mash with a fork and season.

3 In a large saucepan, melt the butter and add the flour when the mixture becomes frothy, add the milk and cook over low heat, stirring well. The Béchamel sauce should be quite thick.

4 When the Béchamel sauce is ready, remove it from the heat and season with salt, pepper and nutmeg. Add the egg yolks, the Juraflore Comté cheese and the pumpkin puree.

5 Beat the egg whites until stiff and gently add them to the mixture.

6 Place the mixture in 6 greased and floured soufflé dishes.

7 Bake at 180 °C for about 15 min until the soufflés have risen and are golden brown on top.



Preparation time: 25 min

Cooking time: 15 min



A tip from the cheese maker

Enhance the flavour of your dish by choosing a fruity, roast-flavoured Juraflore Comté cheese matured for 18 months.



A tip from the wine waiter

To match the lightness of the soufflé and the fruity pumpkin flavour, go for an Arbois (Controlled Designation of Origin), which will go elegantly with the pumpkin and bring out the Comté flavours as an aftertaste. Serve at 13 °C



All our recipes are at
www.juraflore.com

Visit the **Juraflore** Fort des Rousses Comté cheese cellars
For bookings: 03 84 60 02 55 - www.fortdesrousses.com