



French onion soup topped with

Isle of Man Garlic & Chive Mature Cheddar Soufflé

Serves 4

Soup Ingredients

750g sliced onions
1 tsp English mustard
1 glass sherry
3 pints beef stock

Soufflé Ingredients

3 eggs
100g Isle of Man Garlic & Chive Mature Cheddar Cheese (grated)
½ pint thick white sauce
4 slices toast

Recipe

1. Sweat the onions in a little olive oil until very soft and golden brown.
2. Add the mustard and sherry, reduce by half then add beef stock, bring back to the boil and simmer for 15-20 minutes, season to taste.
3. Separate the egg, add the egg yolk to the white sauce, add the grated Garlic & Chive Mature Cheddar cheese, season and mix well.
4. Whisk the egg whites to a soft peak and fold into the sauce mixture.
5. Place the onion soup into 4 service bowls, only fill to just over halfway. Cut a round of toast to float on top of the soup, spoon the soufflé mix on top and place all four bowls on to a tray in a hot oven.
6. Bake until the soufflé rises and turns golden brown. Serve immediately, but be sure to warn your guests that the soup under the soufflé will be boiling hot!