

SEPTEMBER RECIPE

Recommended Pairing: 2011 Prunotto 'Bricco Colma' Albarossa

INGREDIENTS

For The Soufflés:

- 1/4 cup fresh bread crumbs
- 1 lb whole milk Ricotta
- 1 cup grated pecorino
- 1/4 lb smoked Mozzarella, coarsely grated
- 4 large eggs
- 1/4 tsp. salt
- 1/8 tsp ground black pepper
- 2 sage leaves, thinly sliced

For The Salad:

- 3 bunches arugula, thinly sliced
- 2 pints cherry tomatoes, halved
- 1 pear, thinly sliced
- 1/4 cup extra virgin olive oil
- 1/4 tsp salt
- 1/8 tsp ground black pepper

SERVING SIZE

12 servings

Cook Time: 1 hour

SOUFFLÉ AL FORMAGGIO



HOW TO PREPARE

Preheat the oven to 400 degrees (preferably set on convection).

Generously grease twelve 1-cup ramekins with nonstick spray and sprinkle with bread crumbs.

In a large bowl, beat together the Ricotta, Pecorino, Mozzarella, eggs, salt, pepper, sage, and the 1/4 cup of bread crumbs.

Spoon into the prepared ramekins and place the ramekins on a large ovenproof tray. (The soufflés can be prepared up to this point 12 hours ahead and refrigerated.)

Bake in the preheated oven for 20 minutes, or until golden, puffed, and set.

Meanwhile, make the salad: Toss the arugula, tomatoes and pears with the olive oil, salt, and pepper in a medium bowl. Divide among 12 plates.

Serve the soufflés hot, alongside the salad. Serves 12.

