

SHRIMP SOUFFLÉ



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SERVES 6

Prep Time: 20 minutes

Cook Time: 25 minutes

INGREDIENTS SOUFFLÉ

250g shrimps + 6 for decoration • 1 tablespoon Macieira • 1 tablespoon olive oil • 1 tablespoon fish stock • 1 tablespoon white pepper • 3 eggs • 150ml cream

SAUCE INGREDIENTS

150ml cream • 100g finely chopped tomatoes • 1 tablespoon fish stock • 500g black pasta, “al dente” cooked

METHOD

Preheat the oven to 175°C • Blend all the soufflé ingredients, till you have a smooth sauce • Butter 6 ramekins and divide the mixture into them • Bake soufflés in middle of the oven placed in a “bain marie” (in an baking tray filled with hot water till 3cm from top) for about 20 minutes • In the meantime reduce all ingredients for the sauce in a saucepan till about 1/3 of the mixture is left • Add pepper and salt to taste • Place the cooked pasta on a plate • Place the individual soufflé on the pasta bed and drizzle with the sauce reduction • Decorate with one cooked shrimp