

PALMINA



Asparagus Grana Soufflé paired with Tocai Friulano

Serves six

$\frac{3}{4}$ cup bread crumbs

butter for greasing molds

$\frac{3}{4}$ pound asparagus

5 tablespoons Grana Padana

4 eggs separated

5 tablespoons butter

$\frac{1}{4}$ cup flour

3 cups milk

1 $\frac{1}{2}$ teaspoons salt

$\frac{1}{2}$ teaspoon freshly-ground black pepper

$\frac{1}{2}$ teaspoon freshly-grated nutmeg

1. Melt the butter in medium saucepan. Whisk in the flour until it is smooth. Cook over medium heat until golden.
2. Heat the milk in a separate pan until ALMOST boiling, but not boiling. Add the milk one cup at a time to the flour and butter mixture, whisking to smooth texture.
3. Bring to a boil and cook the besciamella sauce for 30 seconds longer. Remove from the heat and season with nutmeg and salt and pepper.
4. Grease 6 individual soufflé ramekins with butter and coat lightly with breadcrumbs.
5. Cook the asparagus in boiling water for five minutes until al dente. Drain and pureé in food processor until smooth. Add to the besciamella sauce. Stir in the Grana Padana. Let cool slightly then beat in the egg yolks.
6. Stiffly whisk the egg whites and fold in. Spoon into prepared ramekins. Bake at 400° F for 20 minutes. Reduce heat to 350° F and bake for an additional 5 minutes. Resist the urge to peek! Serve immediately.

