



CASTELVECCHIO

Vigneti in Sagrado dal 1750

DIFFICULTY: MEDIUM
PREPARATION TIME: 30 minutes
COOKING TIME: 45 minutes
WINE PAIRED: Traminer Aromatico 2010



BROCCOLI FLAN WITH TALEGGIO ICING

INGREDIENTS FOR 8 FLANS:

1,5 Kg of broccoli (biological)
25 grams parmesan (biological)
2 eggs (biological)
salt and pepper to taste

bechamel:

30 g butter (biological)
25 g flour 00 (biological)
250 ml semi-skimmed organic milk

Taleggio cheese frosting:

230gr taleggio
milk to taste
salt and pepper to taste

PREPARATION

Wash and cut the broccoli, separate the tops from the stem and peel them. Boil the broccoli for 20 minutes in lightly salted boiling water, then drain them in a colander and let it lose all the excess water. Keep aside some houseline for garnishing and pass the remaining cooked

broccoli to blender.

Meanwhile prepare the sauce: melt the butter in a saucepan, add flour and stir for a few seconds with a whisk, add milk while stirring gently over medium heat until the mixture becomes creamy; then add salt and turn off the heat. When everything has cooled, add the broccoli cream sauce, parmesan cheese and the two egg yolks (keeping aside the egg whites), mix well together, add salt and pepper. Whip whites until stiff and add them to the mixture very gently, taking care not to remove it all. Preheat the oven to 180 degrees. Butter the molds and fill $\frac{3}{4}$ full with the mixture. In a baking dish large enough to hold the molds, pour boiling water to fill the pan one-third of its height. Then dip the ramekins and bake at 180 degrees for 45 minutes.

Ten minutes before the end of cooking, prepare the sauce taleggio: put the cheese into small pieces in a saucepan over low heat and gradually add the milk, just enough time to melt the cheese and creamy (do not add salt, Taleggio is already quite tasty) and stir until you get a smooth paste without lumps. Remove from the oven the

ramekins, taking care not to burn yourself, place them in a water bath of cold water this time for a few seconds. Invert the ramekins on a serving plate. Sprinkle the soufflés with taleggio cheese sauce.

HOW TO SERVE IT

Garnish the plate with a top of broccoli and a leaf of radicchio (in my case I used a fantastic Gorizian rose) to add some color. Serve this appetizer with Traminer Aromatico 2010, Castelvecchio.

