



White Stilton® with Cranberry Souffle and Cranberry Compote

An impressive dessert that would make a wonderful alternative to Christmas pud over the festive season. This rich eggy soufflé is complemented by a jammy cranberry compote enhanced with orange and spices.

Ingredients

- For the white sauce:
- 35 g butter
- 40 g flour
- 250ml hot milk
- 5 egg yolks
- 12 turns of freshly milled black pepper
- 1 tsp of sea salt
- Melted unsalted butter
- 90g of White Stilton® with Cranberry
- 50g of finely grated Clawsons Cheddar
- 5 egg whites

- For the cranberry compote:
- 500g cranberries
- 20g orange zest
- 250ml orange juice
- 200g granulated sugar
- Large pinch ground ginger
- Large pinch mixed spice
- Large pinch cinnamon powder
- 2g star anise
- 1 cinnamon stick
- Large pinch of ground cloves
- Large pinch of milled black pepper
- Large pinch of allspice
- 4g fresh peeled ginger

- Serves four as a dessert

Method

- For the white sauce:
1. Melt the butter in a pan on a low heat then add the flour and cook out for 5 minutes stirring regularly. While this is cooking place the milk into a pan and bring the milk to a low heat . Then pour the milk little by little into the flour and butter mix, stirring all the time, on a very low heat to ensure it won't burn on the bottom of the pan.
 2. Then add the salt and pepper and bring to a slow simmer, cooking for 5 minutes, still at a low heat and stirring all the time. It should be lump free but, if there are a few, pass through a fine sieve. Add the egg yolks one by one, stirring well.
 3. Place the cheese sauce in a bowl and beat until it reaches room temperature. Butter the ramekin moulds with melted unsalted butter and place in the fridge. When this butter has set brush again with butter and line each mould with some plain, finely grated Clawsons Cheddar. Add a tbsp of the cranberry compote (see below) to the bottom of the ramekin and return to the fridge.
 4. Place the egg whites into a clean mixing bowl, add a pinch of salt and whisk till stiff. Then fold this in to the cheese sauce,



Place the mix into the ramekins (or a large dish, if you wish) three quarters full. Wipe clean around the edge, place in the oven and bake for 12-15 minutes until they have risen.

- For the cranberry compote:
 1. Place all of the whole spice into a muslin cloth with the ginger and put the rest of the ingredients all into a pan. Bring up to a slow simmer on a low heat and cook for 45-60 minutes until the cranberries have reduced and thickened.