

# Halfaampies breakfast souffle..... Crispy salty crust and a sweet surprise..

A light and fluffy breakfast souffle, with a difference, a touch of sweet sultanas on a crispy parmesan crust...



## Ingredients

1 x roll of phyllo pastry (defrost overnight in fridge)  
 some melted butter and a brush  
 Grated parmesan to cover the base of the pan - +/- 1 cup  
 A big handful of yellow sultanas  
 1 x tub of cream cheese (half plain half blue cheese flavour)  
 2 x eggs at room temperature - seperated

one tablespoon of flour  
 125ml cream  
 salt and pepper

(you can also use plain cream cheese and crumbled creamy blue cheese)

## METHOD:

The ingredients are +/-, and variations of salmon, spinach, bacon and flavoured cream cheese can be used.

### Our breakfast souffle combination:

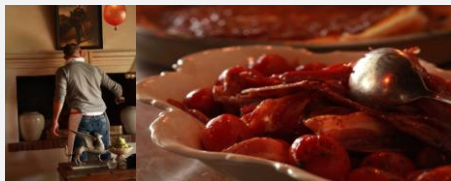
Defrost the phyllo pastry and cover with a damp tea towel once opened. Layer a 20cm pie dish with layers of phyllo, lightly brush each sheet with melted butter before adding the next sheet. Fold the edges into the pan to form an even edge.

Grate a +/- 3mm layer of parmesan on the pastry and add a handful or two yellow sultanas.

Mix in a separate bowl the cream cheese, 2 egg yolks, tablespoon of flour, 125ml cream and salt + pepper.

Beat the egg whites until stiff and fold into the cream cheese mixture. Add to the parmesan and phyllo layered pie dish and bake at 180 degrees for +/- 20 -25 minutes, if you double the recipe increase the cooking time, it needs to be slightly brown but still a bit wobbly on top when you take it out of the oven.

Serve luke warm..... With crispy baked bacon and flash fried thyme tomatoes..



Recipe thanks to Jan-Georg of Halfaampieskraal originally from Maggie Pepler.....



RECIPES



from the kitchen of the princess and  
 the wannabee weather girl...

hanliegreen.com