

# PERRIN *Muscat de Beaumes de Venise*

## 2008

Muscat de Beaumes de Venise is like a candy !  
Golden, menthol notes, this sweet wine goes very well with citrus.  
Lemon peel brings the best out of this wine and so does the Bay leaf  
This is a light and refreshing match.

### Lemon and bay leaf soufflé

For 4 people :

- 10cl Milk
- 10gr Butter
- 30gr Sugar
- 1 spoon of Flour
- 2 Egg yolks
- 3 Egg whites
- 1 Lemon (zest)
- 1 teaspoon of powdered bay leaf



1 – Melt the Butter in a pan with the Milk and the Sugar. Add the Flour to the warm mixture and beat energetically on the heat until it thickens. Turn off the heat and add the 2 Egg yolks and the zest of 1 grated lemon. Whisk till the mixture is homogeneous and pour into another dish, cover with cling film and leave to cool.

2 – Butter the individual moulds and coat with sugar (it will stick to the butter).

3 – At the last minute, whisk the egg whites until stiff and gently fold them into the mixture that should be at room temperature. Pour into the individual moulds leaving half a centimetre gap at the top.

4 – Place in a 165°C oven for about 12 -13 minutes.

PERRIN Muscat de Beaumes de Venise should be drunk very cold, nearly iced. Put in the fridge the day before and serve it at the last minute.