

# SMOKED GOUDA AND ASPARAGUS FLAN WITH SHIITAKE MUSHROOM CREAM

*Chef Therese Harding - The Classic Catering People*

## FLAN INGREDIENTS

3 ounces Parmigiano-Reggiano cheese, grated

3 ounces smoked Gouda cheese, grated

3 ounces shiitake mushrooms, chopped

2 tablespoons extra-virgin olive oil

6 eggs, beaten

4 egg yolks, beaten

¼ cup heavy cream

salt and pepper

## INSTRUCTIONS

- Sauté the mushrooms in the olive oil. Season with salt and pepper then drain all liquid. Cool.
- Gently fold all ingredients together.
- Fill a shallow metal baking dish with 1" of warm water. Place 15 greased, one-ounce ramekins in the pan, creating a water bath for the gentle cooking process.
- Pour the mixture into each ramekin until just full. Bake in a pre-heated 325-degree oven for 30-35 minutes, until firm to touch.
- Before inverting onto the serving dish, allow to cool for 10 minutes. Serve hot or at room temperature with the cream reduction.

## CREAM REDUCTION INGREDIENTS

2 tablespoons extra-virgin olive oil

3 ounces shiitake mushrooms, sliced

½ cup heavy cream

salt and pepper

## INSTRUCTIONS

- In a medium sauce pan, sauté the mushrooms in the olive oil. Season with salt and pepper.
  - Reduce heat to a simmer and gently whisk in the heavy cream.
  - Continue stirring until the sauce reduces and is the desired thickness (coats the back of a spoon).
  - For presentation, spoon sauce around the individual flan and garnish with chives and, if desired, a whole shiitake mushroom atop the flan.
- 
- 
- 
- 
- 
- 
- 
- 
- 
- 



**NATIONAL AQUARIUM**

Partners:



**THE CLASSIC CATERING PEOPLE**

**REGIONAL NATIONAL  
DISTRIBUTING COMPANY**