



VROOMAN MANSION

1869
A bed and breakfast, hospitality establishment
BECOME A PART OF HISTORY

Ham Soufflé Roll with Parsley Sauce

Parsley Sauce: (Makes 1 2/3 cups)

- ½ cup lightly packed parsley sprigs
- 2 shallots or green onions, cut up (1/4 cup)
- 1 teaspoon dried basil, crushed
- 1½ cups whipping cream
- 1 tablespoon cornstarch
- 1 tablespoon Dijon-style mustard

In a blender or food processor, combine parsley, shallots or green onions and basil; cover. Blend or process until the greens are finely chopped. Add the cream, cornstarch and mustard; cover. Blend or process the mixture until it thickens just slightly, about 30 seconds. Be careful not to over-blend or you'll end up with butter. Transfer the mixture into a container with a lid; cover. Chill for up to 24 hours.

When you're ready to serve, shake the sauce in the covered container. Transfer the mixture to a medium saucepan. Cook and stir over medium heat until thickened and bubbly. Cook and stir 2 minutes more. Serve over Ham Soufflé Roll.

Ham Soufflé Roll: (Makes 8 servings)

- ¼ cup margarine or butter
- ¼ cup all-purpose flour
- 1/8 teaspoon pepper
- 2 cups milk
- 6 beaten egg yolks

Line a 15" x 10" x 1" inch baking pan with foil (We've found that Reynolds Release foil works best.), extending the foil 1" beyond the edges of the pan. Spray the pan generously with cooking spray. In a medium saucepan, melt the margarine or butter. Stir in the flour and pepper. Add the milk all at once. Cook and stir until the mixture is thickened and bubbly. Remove from heat; cool slightly. In a medium bowl, *slowly* stir the thickened mixture into the egg yolks.

- 6 egg whites
- ¼ teaspoon cream of tarter

In a large bowl, beat the egg whites and cream of tarter until stiff peaks form (tips stand straight). Fold a little bit of the beaten egg whites into the yolk mixture. Fold the yolk mixture into the remaining beaten egg whites. Spread the mixture in the prepared pan. Bake in a 375°F oven for about 20 minutes, or until the soufflé is puffed and slightly set and a knife inserted in the center comes out clean.

6 ounces of thinly sliced ham (approximately 10-12 slices)

6 ounces thinly sliced or grated cheese (provolone, Swiss or a Colby blend)

Place the ham and cheese in a thin layer on top of soufflé and put the pan back in the oven to melt the cheese slightly, about 2 minutes. Take the soufflé out of oven. Use the foil lining on the baking sheet to lift and help roll up the soufflé from one of the short sides of the pan. (Don't roll the foil inside!)

To serve, slice the soufflé roll with a serrated knife and arrange each slice on a plate. Spoon the heated sauce over the soufflé slices before serving.

Do-Ahead Option: You can make this the day before and heat it the morning you plan to serve it by lifting the soufflé roll with the foil into a 9"x 13"x2" baking pan. Cover the roll with the foil. Chill for up to 24 hours. Before serving, heat soufflé roll, covered with the foil, in a 375°F oven for about 40 minutes, until it is heated through.