



1st Edition

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Welcome to the Cluver Club

This is our inaugural recipe, and **Bruce Robertson of the showroom** has come up with something really special. You may not have snails in your cupboard and perhaps not even in your garden, but that shouldn't stop you from getting hold of some and trying this delicious recipe. We tasted it at **the showroom**, and can report that it is simply divine. Of course, we take the credit, too, because the **Paul Cluver Sauvignon blanc** enhances it beautifully as it trips off your tongue on these balmy summer days.



Bruce Robertson

bruce robertson at
the showroom

Not for nothing has Bruce Robertson, recently crowned South African chef of the year, been celebrated in the pages of the New York Times and Condé Nast Traveller where his restaurant was acknowledged as one of the world's top 100. Known for his flair and flamboyance inside the kitchen, this one-time advertising creative caught the food bug while cycling in France, honed his passion in London at the Ritz and at Gordon Ramsay's elbow at Pétrus, added in the bush style with a stay at Singita, won every South African award and then some at one.waterfront in Cape Town, and then set about to offer kudu T-bone, crocodile, camembert and crayfish thermador ... and investment cars for R3.3 million at the showroom, near the Waterfront in Cape Town.

Bruce reckons that the Paul Cluver Sauvignon blanc was made for this recipe, one of the most popular on the showroom menu. "The neutral taste of the snails and soufflé complement the complexity of the spice, tandoori oil sweet grapes and light foam which are all enhanced by the fruit and elegance of this beautiful wine. Classically made, it is the perfect match."



Tandoori Snails

Double baked bread and butter soufflé
Served with Paul Cluver Sauvignon blanc
Serves 6 people

Ingredients

30g butter
50g flour
175ml milk
150g snail puree (see below)
3 cloves garlic
10g tandoori spice
100g raisins soaked in muscadell
600g canned or fresh garden snails rinsed/cleaned
50g chopped onions
300ml cream
100g grated parmesan
2 yolks
4 whites
lemon juice, salt and pepper to taste

Method

Prepare 6 small soufflé (darial) overproof moulds; with a brush, coat insides with melted butter and parmesan cheese, refrigerate.

Pre-set oven to 200°C.

Firstly prepare snail puree; caramelize garlic, onion, snails and spice/add cream, reduce by half and blend, set aside.

Make béchamel; in a heavy bottomed pan, on medium heat- melt the butter, add flour, mix well (don't add colour).

Slowly add milk while whisking to remove all lumps, allow to cool to room temperature.

Add snail puree, parmesan and egg yolks to above béchamel, lemon juice, salt and pepper to taste. Set aside.

In a clean bowl whisk up the egg whites to stiff peak. Add a spoon of whisked whites into béchamel, mix and stir in well.

Then gently fold in the remaining whisked whites into the béchamel mix.

Evenly pour the mix into the moulds, place in a bain-marie and bake in the oven for 15-20minutes, remove and place aside or in fridge.

To serve

When cool, remove the soufflés from the moulds, place on pre-waxed baking tray, dust with a little parmesan, add a little whipped cream over and re-heat in the oven at 200°C for 5 minutes, and serve over remaining snails nice and hot!

Serving suggestions: at the showroom the warm soufflé is served with caramelized onion, marinated muscadell grapes, deep-fried noodles and pecorino cheese.

It is a very versatile dish, and can also be made easier by just serving it with a simple green-bean salad, garlic and blue cheese dressing. A wonderful summer delight !

Paul Cluver Sauvignon blanc

This internationally fêted delightful summer tippie has loads of fruit and body with the elegance of a great wine. Winemaker Andries Burger says the palate is balanced and has a stylish richness with well-integrated acidity. "It has a polished finish; its underlying mineral tones and very clean exit mean it will hold out well for some years in a cellar, if you can bear not to drink it!"

Burger's daring palate makes this suggestion about food pairings, after one has sipped it pre-prandially: "Goat's-milk and nutty gruyere cheeses, asparagus and artichokes are also perfect companions as well as Bruce's divine recipe, while fresh fish, salad or green vegetables glow in its company. Roasted poultry will move into another league, and sushi and sashimi are superb with it."

