



Gruyère Roulade

This is essentially a soufflé wrapped in a roll around a salad! A friend gave me this recipe almost forty years ago because she knew I would love it, and indeed it has become a great favorite.

Roulade

½ cup grated Parmigiano Reggiano
12 ounces Gruyère cheese, grated
1 cup fresh white breadcrumbs
8 eggs, separated
1 ¼ cups light cream
Salt to taste
1 teaspoon cayenne pepper
2 tablespoons hot water

Filling

¼ cup plus 1 tablespoon Homemade
Mayonnaise (page 236)
¼ cup sour cream
4 scallions, finely chopped
24 cherry tomatoes, halved
½ cup 1-inch slices steamed haricots verts
½ cup sliced radishes or sliced
raw mushrooms
2 cooked artichoke bottoms cut into julienne
2 large leaves Romaine lettuce, finely
shredded
1 cup watercress leaves
2 avocados, peeled, seeded, and thinly
sliced (optional)
½ cup halved steamed baby brussels
sprouts (optional)
½ cup thinly sliced steamed broccoli,
asparagus, or baby zucchini (optional)
Salt and freshly ground black pepper to taste

Note

For a smaller roulade, cut the quantities in half and use a 9 by 13-inch jellyroll pan.

Heat the oven to 400°F. Line a 15 ½ by 10 ½-inch jellyroll pan with parchment paper and sprinkle with some of the grated Parmigiano to coat lightly.

Combine the Gruyère, breadcrumbs, egg yolks, and cream in a bowl. Season with salt and cayenne. Stir in the hot water.

Add a pinch of salt to the egg whites and beat until they form soft peaks. Fold the egg whites into the cheese mixture and spread it evenly in the prepared pan.

Bake in center of oven until risen and firm to a light touch, 20 to 25 minutes. Remove and cover with a damp cloth to prevent it from drying out as it comes to room temperature.

Sprinkle a sheet of parchment paper with more Parmigiano. Flip the roulade onto this new sheet of parchment and peel off the parchment that was underneath while it baked. Combine the mayonnaise and sour cream and spread it on the surface. Sprinkle on the scallions, then tomatoes, haricots verts, radishes, artichokes, and finally lettuce, watercress, and any optional vegetables. Season with salt and pepper.

Roll up fairly loosely with the help of the parchment paper and transfer carefully to a serving dish. Don't worry if it splits. This just proves how light it is. Also, don't try to roll it up too tightly, or the filling will squeeze out!

Just before serving sprinkle with the remaining Parmigiano.

Serves 6 to 8

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