
Double Cheese Soufflé

Ingredients

- 25g butter
- 25g flour
- 250ml soft goat's cheese , crumbled
- 50g Parmesan (or vegetarian alternative), grated
- 2 tbsp chopped chives
- 5 eggs , separated
- 250ml milk

Method

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- 250ml milk

Method

1. Heat the oven to 200C/fan 180C/gas 6.
 2. Butter 4 x 250ml soufflé dishes.
 3. Melt the butter in a saucepan, stir in the flour and cook for a minute or so. Slowly add the milk, stirring all the time to make a thick sauce. Cook for a couple of minutes to get rid of the floury taste.
 4. Stir in the cheeses and chives then add 4 of the egg yolks, season generously and mix well.
 5. In a clean bowl, whisk all the egg whites until they are stiff and form soft peaks. Carefully fold the egg whites into the cheese mixture and pour into the buttered soufflé dishes.
 6. Cook for 12-15 minutes until the soufflés are risen and golden.
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