

HORSE & GROOM

· FREE HOUSE, FOOD AND ROOMS ·



TWICE - BAKED
CHEDDAR CHEESE SOUFFLÉ

BY
Simplicity!

T W I C E - B A K E D C H E D D A R C H E E S E S O U F F L É



I N G R E D I E N T S

125g unsalted butter, plus 50g
for greasing

125g plain flour

250ml milk

15g English mustard

300g cheddar cheese, grated

9 eggs, separated

2.5g salt

30ml double cream

20g Italian hard cheese, grated

D I R E C T I O N S

1. Preheat oven to 140c.
2. Melt the butter in a pan. Once melted add the flour and cook until it has a sand like texture. Add the mustard.
3. In a separate pan, heat the milk until warm. Once warm add the milk gradually to flour mix and stir it altogether. Add the cheddar and cook until thick and all the cheese has melted. Season with the salt and remove the pan from the heat.
4. Separate the eggs. Add the yolks to the cheese mix off of the heat and mix well. Whisk the egg whites with a pinch of salt until forming full peaks. Pour half of the egg whites into the cheese mix beating together. Gently fold in the remaining egg whites to create air.
5. Fill your ramekins or cups equally. Place the ramekins in a tray with warm water (Bain Marie) and bake for 40 minutes.
6. After 40 minutes, remove from the oven. Turn the soufflé's out of the ramekins or cups before fully cooled down. Wrap lightly in cling film and store in the fridge until needed. The great thing about the twice-baked soufflé is you can make them the day before you need them.
7. When needed, take your soufflé's out of the fridge and leave to rise to room temperature. Preheat oven to 200c. Cover the soufflé's with the double cream and grated Italian hard cheese. Bake for 9 minutes.

Tip

Before you start, prepare your ramekins or teacups... soften 50g butter and brush upwards on the ramekin, set in the fridge, repeat the butter a second time remembering to brush upwards, cover with breadcrumbs and place in the fridge until needed.