

Twice Baked Cheese Souffle

Recipe supplied by:

Food by Gibbon Bridge Hotel
Makes 6

Ingredients

255ml milk (heated up),	1tsp corn flour,
85g Lancashire cheese (tasty or creamy) grated,	5 egg whites,
18.75g butter,	3 egg yolks,
4g English mustard	Salt and Pepper,
20g Plain flour	

6 buttered & floured Ramekins or pudding basins (1/3 pint size)

1/2 pt. cream

Parmesan to sprinkle over when re-heating

Method

1. Place butter in a pan over the heat, melt and stir in the cornflour and flour; cook out for a couple of minutes, and then gradually stir in the hot milk to form a smooth thick sauce. Add the cheese and egg yolks, and beat. Next add the mustard and seasoning and then allow to cool.
2. Meanwhile whisk the egg whites until stiff then gently fold into the cheese sauce. Spoon into the prepared ramekins/pudding basins and place these in a baking tray filled with hot water. Place in the oven and cook at 130°C for 40 minutes, or until cooked through. Remove from the oven and allow to cool slightly then turn out.
3. When ready to use dust with a little grated parmesan and put in a tray with the cream, and reheat at 200°C for 6-8 minutes. Serve with a tomato slice and basil pesto or pear and walnut salad.