



CROWD PLEASER CHEESE SOUFFLÉ

Light, airy and deliciously savoury, this moreish soufflé is packed with golden cheese, a hint of Dijon mustard and a crisp parmesan crust. Baked until puffed and golden, it's designed to be served straight from the tin for a relaxed, indulgent meal that feels celebratory.

Prep time 20 minutes | Cook time 45 minutes | Serves 4-6

50g butter, plus extra for greasing
30g dry breadcrumbs
30g grated parmesan
50g plain flour
1 tbsp Dijon mustard
450ml milk

3 Leghorn White egg yolks
6 Leghorn White egg whites
150g hard cheese (either Comté, Gruyère or cheddar),
grated

To serve:

Shoestring fries
Watercress

Heat the oven to 200C (fan). Butter and line a 20cm loose bottom, spring form cake tin.

Butter the top layer of paper and fill the base with the mixed breadcrumbs and grated parmesan, making sure the tin base is completely covered.

In a saucepan, melt the butter over a medium heat, stir in the flour and the Dijon mustard, stirring constantly, and continue to cook for another minute until it resembles a paste.

Remove from the heat and gradually stir in the milk until incorporated. Then place it back on the heat and stir continuously for around 10 minutes until it becomes very thick.

Transfer to a bowl and leave to cool, then beat in the egg yolks and grated cheese.

Place the egg whites in a large clean bowl and whisk until forming stiff peaks using a clean electric whisk. Then with a large metal spoon, fold 1/3 of the egg whites into the cheese sauce, stir to combine and loosen, then carefully fold into the remaining egg white until combined.

Spoon the mixture into the prepared dish, level the top and gently run a butter knife around the edge to ensure a nice clean rise.

Place on a baking sheet and bake for 25 to 30 minutes until it's golden and risen but still slightly wobbly in the middle.

Place in the middle of the table for everyone to dig in with big bowls of salty shoestring fries and a fresh watercress salad.



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