



MONTGOMERY CHEDDAR & TARRAGON SOUFFLÉS

Light, lofty and deeply savoury, these individual soufflés make a little theatre out of a handful of brilliant ingredients. Nutty Montgomery Cheddar and fragrant tarragon fold through a rich Burford Brown yolk base, while whisked whites give that irresistible cloud-like rise. Serve straight from the oven with sharply dressed leaves and eat while they're proudly puffed.

Prep time 15 minutes | Cook time 25 minutes | Makes 4 large soufflés

3 tbsp unsalted butter, melted,
for greasing
30g Parmesan, finely grated
350ml whole milk
1 bay leaf
50g unsalted butter
50g plain flour
5 Burford Brown eggs, separated
1 tbsp Dijon mustard
3 tbsp tarragon leaves
100g Montgomery Cheddar,
finely grated
Sea salt
Freshly ground black pepper
Dressed salad leaves, to serve

Preheat the oven to 200°C. Brush 4 straight-sided ramekins with the melted butter, then coat with the Parmesan, shaking out any excess. Place on a baking tray.

Bring the milk just to the boil, add the bay leaf and set aside to infuse.

Melt the 50g butter in a saucepan, stir in the flour and cook for 2 minutes. Gradually pour in the warm milk, stirring continuously, until smooth and very thick. Simmer gently for 3 minutes, stirring from time to time.

Remove from the heat and discard the bay leaf. Beat in the egg yolks one at a time, then stir in the Dijon mustard and tarragon. Season with sea salt and freshly ground black pepper, then add the Montgomery Cheddar and stir until melted and combined.

Whisk the egg whites to stiff peaks. Using a large metal spoon, gently fold them into the cheese mixture until just combined. Spoon into the prepared ramekins and level the tops.

Bake for 25 minutes until risen and puffed. Serve immediately with dressed salad leaves.



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