



## COLLIER'S CHEDDAR CHEESE SOUFFLÉ

### *Ingredients*

85G BUTTER

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85G PLAIN FLOUR

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425ML WARM FULL-FAT MILK

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6 X EGG YOLKS

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6 X EGG WHITES

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1 X TBLSP SPOON DIJON MUSTARD

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1 X PINCH CAYENNE PEPPER

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1 X PINCH FRESH NUTMEG

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200G COLLIER'S CHEDDAR GRATED

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BUTTER FOR GREASING

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POLENTA FOR DUSTING

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### PREPARATION & COOKING

Pre-heat the oven to 180 C.

Butter six small ramekins and dust with polenta. Set aside.

Make a roux by melting the 85g of butter in a pan and whisking in the flour.

Pour in the warm milk and whisk until thick and the mixture no longer tastes of flour. Allow to cool for 10 minutes in a fridge.

Remove from the fridge and mix in the egg yolks, cayenne pepper and nutmeg, plus the Colliers cheddar and the Dijon mustard.

Now whisk up the egg whites to a stiff peak and fold a third into the yolks and cheese to loosen the mix. Then carefully fold in the rest of the egg whites.

Now spoon into the ramekins and fill to the top. Flatten with a spatula and then run your thumb around the top edge of the dishes to loosen the mix from the sides.

Place on a baking tray and put in the oven for 30 minutes at 180C.

Remove and serve immediately.