



*Cheese  
Soufflé*



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# Cheese Soufflé



4 Servings



50 minutes

kcal

350 Kcal

## INGREDIENTS



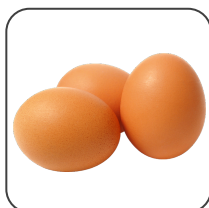
Paolo Mariani  
Type '00' Flour  
60 Grams



Gruyère Cheese  
Arnoldi  
150 Grams



Butter  
60 Grams



Egg Yolks  
4 Nos



Whole Milk  
400 ML



Nutmeg  
To Taste

## DIRECTIONS

- Preheat the oven to 180°C
- Butter the baking dish
- Heat the butter in a saucepan, add flour, and stir quickly for 1 minute
- Add warm milk, whisking over low heat for a few minutes
- Remove saucepan from heat
- Separate egg whites, add a pinch of salt, and beat until stiff
- In the cooled saucepan, add egg yolks one at a time, then grated cheese
- Season with a pinch of nutmeg and pepper; add little salt as the cheese is already salty
- Gently fold in the beaten egg whites
- Pour into the baking dish, filling up to 4 cm from the edge
- Bake for 35 minutes on convection setting.

**Buon Appetito!**

FIND ALL THE INGREDIENTS YOU NEED FOR THIS RECIPE IN OUR CATALOGUE

