

CORNISH CRUNCHER CHEDDAR CHEESE SOUFFLES



YOUR M&S

great food starts with great ingredients

CORNISH CRUNCHER CHEDDAR CHEESE SOUFFLES

Preparation 10 minutes

Cooking 25 minutes

SERVES 4 | DIFFICULTY RATING: EASY ●○○○

Ingredients you will need from M&S

- * 50g butter, plus extra for greasing
- * 50g plain flour
- * 300ml whole milk
- * 75g Cornish Cruncher™ Cheddar Cheese, grated
- * 1 tsp Dijon mustard
- * 3 large eggs, separated
- * 2 tbsp finely chopped chives

1 Heat the oven to 190°C/375°F/gas 5 (170°C for fan ovens). Butter 4 x 250ml ramekins. Melt the butter in a saucepan, then stir in the flour. Remove from the heat and gradually stir in the milk to form a smooth mixture. Return to the heat and bring just to the boil, then cook for 1 minute, stirring continuously, until thickened. Remove from the heat and stir in the cheese, mustard and season. Set aside.

2 Whisk the egg whites in a clean, grease-free bowl until they form stiff peaks. Beat the egg yolks and chives into the cheese mixture. Using a metal spoon, stir about one third of the egg whites into the cheese mixture to loosen it, then fold in the remaining egg whites.

3 Divide the mixture among the ramekins, put on a baking tray and bake in the oven for 15-20 minutes until golden, risen and just cooked. Serve immediately.



WINE SUGGESTION

PETIT CHABLIS,
£8.99 (75cl)

Elegant and crisp,
with orange and
lemon fruit flavours
and a hint
of minerality.

Products containing alcohol can only be sold or delivered to people aged 18 or over. drinkaware.co.uk

EACH SERVING PROVIDES

CALS 355	SUGARS 4g	FAT 26.9g	SAT FAT 14.4g	SALT 0.75g
18%	4%	38%	72%	13%

OF YOUR GUIDELINE DAILY AMOUNT

TIP If you prefer, use other fresh herbs such as finely chopped parsley or basil instead of the chives.

Prices correct at time of going to print



Mixed Sources

Product group from well-managed forests, controlled sources and recycled wood or fibre.
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IN THE BASKET

