

Cheese Souffle

Written by Janet
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Ingredients:

- 3 eggs (separated yolks from egg whites)
- 200 gm Chihuahua cheese shredded
- 200 gm Manchego cheese shredded
- ½ cup milk
- 2 tablespoons flour
- ½ bar butter
- 1 teaspoon granulated chicken bouillon
- ½ small onion finely chopped
- salt and pepper to taste

With an electric mixer beat the egg whites until puff peaks and set aside. In a large saucepan at low heat melt the butter then add the onion and cook until transparent. In a cup dissolve the flour into the milk then add the milk to the saucepan stirring constantly until a thick sauce it's seasoned with the chicken bouillon, salt and pepper remove from heat and let it col down a little bit. When the Sauce it's warm then add the egg yolks one by one stirring constantly and then the Manchego and Chihuahua cheese. Add the egg whites to the saucepan and fold them in very gently. Pour the batter into an ovenproof mold greased with butter. Bake it at 350° for 35 minutes.