

Pecorino Cheese Soufflé



Ingredients:

1 pint whole milk
6 egg yolks
6 egg whites
70 g (2 ½ oz) all purpose flour
90 g (3 oz) grated pecorino cheese
Butter for greasing

Preparation:

Spread a little butter on the walls of a suitable soufflé dish and then dust the insides with grated pecorino cheese. In a saucepan bring milk to boil. In a bowl beat the yolks with flour and pecorino cheese. When the milk is boiling, turn off the heat and pour half of the milk into the yolk mixture. Whisk vigorously. Then pour the yolk mixture into the remaining milk in the saucepan and blend completely. Turn on the heat again and stir well until the mixture is boiling. Then remove from gas. Whisk egg whites until frothy, then fold very gently into the yolk mixture. Fill the soufflé dish with the finished mixture, flatten the top and cook in a fairly hot oven (200°C or 400°F) for 25 – 35 minutes.

Makes 4-6 servings

