

## Reypenaer VSOP Soufflé

Serving a soufflé, whether sweet or savoury, always brings a smile to your guests' faces. It's a great way to show off your cookery skills! As long as you follow the recipe step by step and never open the oven door while it is cooking, you can't fail with this soufflé. A small version would be an impressive cheese course on a larger menu, or it would be perfect for a vegetarian guest.

### **Ingredients for 4 large soufflés or 8 smaller ones:**

- 160 g grated Reypenaer VSOP,
- 60 g flour,
- 6 dl milk,
- 60 g butter,
- 3 eggs,
- juice of 1 lemon,
- freshly ground black pepper,
- 'fleur de sel' French sea salt,
- softened butter,
- extra flour.

Melt the butter in a thick-bottomed saucepan and add the milk once the butter begins to foam. Keep stirring with a wooden spoon until the mixture forms a firm ball that comes away from the bottom of the pan.

Add the milk little by little and stir with a whisk to ensure there are no lumps. Cook the mixture for a few minutes to remove the foury taste and then pass it through a fine sieve.

Separate the eggs and incorporate the yolks, lemon juice and grated cheese in the mixture. Season well with freshly ground black pepper and salt, and nutmeg or chopped fresh thyme if desired. Whisk the egg white with a pinch of salt until it forms stiff peaks, and then fold it gently into the cheese mixture. Brush the inside of the soufflé dishes or ramekins with the softened butter. Make sure you only brush in straight lines from top to bottom, as this will help the soufflé to rise better when cooking. Sprinkle the inside of the soufflé dishes or ramekins with flour and shake out any excess. Spoon the mixture carefully into the dish or ramekins, level the tops with a palette knife and put them beside each other in an oven dish with enough hot water to cover the bottom. Place in a preheated oven and bake at 180°C for 25 to 30 minutes until the soufflé is golden brown. Never open the door while the soufflé is cooking, otherwise it will collapse straight away and all your hard work will be for nothing. The soufflé is ready when it has risen well and is golden brown. Serve immediately.

