



CARAMELISED LEEK AND CHEESE SOUFFLE

SERVES TWO

ingredients

1 tbs finely grated pecorino
2 tbs fine bread crumbs
60 g (2 oz) unsalted butter
¼ cup plain flour
¾ cup milk
4 eggs separated
1 extra egg white
½ cup fresh ricotta cheese
½ cup grated Gruyère
¼ cup grated pecorino
6 cm julienned leek (white and green part)
a pinch each of sea salt and white pepper
Extra melted butter for brushing

method

Preheat oven to 200°C (390°F). Brush two 560 mL oven proof bowls with melted butter.

Mix pecorino and bread crumbs and sprinkle into buttered bowls coating completely. Melt half butter in a saucepan over medium heat, add leek and cook 3 to 4 minutes until leek softens and becomes lightly caramelised

Set aside

Melt the remaining butter in a saucepan over low. Add flour and cook for 1 – 2 minutes stirring to smooth lumps. Gradually add milk and bring to a boil continuing to stir a further 1 – 2 minutes until thickened and smooth. Remove from heat. Add caramelised leek with egg yolks, ricotta, Gruyère, pecorino and salt and pepper and combine. Place egg whites in a clean bowl and whisk until peaks form.

Using a clean metal spoon add 1/3 of the whisked egg whites to the leek and cheese mixture and fold through to combine. Add remaining whisked egg whites and gently fold through

Pour into the prepared bowls, place in centre of oven on a baking tray, and bake for 15 – 20 minutes or until puffed and golden. Serve with rocket (aragula) salad and crusty sourdough bread

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