



## Weardale Cheese Soufflé

### Ingredients

- 75g butter
- 25g finely grated parmesan
- Chilli powder
- 225ml milk
- Onion cloute (1 onion, 1 bay leaf, 1 clove)
- 30g flour
- ¼ tsp English mustard powder
- 80g spinach
- 300g Weardale cheese (Bonny Moor Hen or St Cuthbert)
- Five eggs
- Double cream and parmesan for glazing
- Salt & pepper for seasoning



### Method

- Butter 4 soufflé moulds with 25 grams of butter and dust with 25 grams of finely grated parmesan and a sprinkling of chilli powder.
- Heat the milk with the onion cloute. Cover with lid and allow to infuse.
- Make a white roux with 30g butter, 30g flour and mustard powder. Strain and re-heat the milk then add to the roux one ladle at a time, allowing to almost boil between additions. When all milk is incorporated, turn off the heat and leave for 15 minutes, stirring regularly.
- Briefly sauté the spinach in 20g of butter until wilted. Season with salt and pepper. Drain in a colander and chop coarsely. Stir into the béchamel sauce.
- Remove béchamel from the heat. Stir in the cheese and five egg yolks.
- Whisk five egg whites until they begin to thicken, add a pinch of salt and continue whisking until quite firm (do not overdo). Beat in 1/3 of the whites into the béchamel. Fold in the remaining 2/3.
- Divide between moulds and bake au bain marie at 135oC (vent open) for 25 minutes. Remove from oven and bain marie and allow to cool for 5 minutes then turn out and wrap in cling film and cool until needed.
- Bring to room temp before reheating at 200oC for 12 minutes. Glaze under grill with double cream and fresh parmesan.