

Cheese and Green Onion Soufflé makes 4 servings



First, Make a White (cheese) sauce:

Ingredients

- 4 tbs butter
- 4 tbs flour
- A dash of white pepper, dill, cayenne pepper (whatever you like)
- 1 cup milk
- 3 tbs grated cheese (old cheddar gouda or imperial cheese)

Directions

- Melt 4Tbsps butter in small saucepan.
- Whisk in 4Tbsps flour
- Add a dash of white pepper, dill, cayenne pepper(whatever you like)
- Mix well and add 1 cup of milk, whisk together over medium heat until thickened.
- Remove from heat.
- Add 3 Tbsps grated cheese (old cheddar, gouda or imperial cheese).
- Stir to blend.

Then, Make the Soufflé

Ingredients

- 4 eggs with yolks and whites separated
- Dash of salt
- ¼ cup of green onions or chives
- A bit more grated cheese for sprinkling on top

Directions

- Prepare four individual ramekins by lightly buttering the inside of them
- Whisk yolks into the cheese sauce mixture
- Beat egg whites in the separate bowl, with dash of salt until firm.
Fold the sauce mixture and ¼ cup of chopped green onions or chives into the egg whites gently.
- Fill the ramekins almost to the top edge, add a bit of cheese on top and place on baking sheet.
- Bake at 385 F, for about 22 mins.

Serve immediately from the oven. Enjoy! Great served with bacon or sausages, asparagus tips and a fruit cup.

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