

SMOKED SALMON SOUFFLÉ

8 PEOPLE

THIS RECIPE IS OFFERED TO YOU BY BAUDOUIN MILLET TO ENHANCE YOUR PETIT CHABLIS.

INGREDIENTS

200 G COMTÉ CHEESE

2 SLICES SMOKED SALMON

5 EGGS

50 G UNSALTED BUTTER

30 CL OF MILK

SALT, PEPPER

NUTMEG

2 TBSP CHOPPED CHIVES



PREPARATION

CUT THE SMOKED SALMON IN VERY SMALL PIECES, SET ASIDE. GRATE THE COMTÉ CHEESE WITH A COARSE GRATER, SET ASIDE.

PREPARE THE BÉCHAMEL SAUCE: IN A LARGE SAUCEPAN, MELT THE BUTTER OVER LOW HEAT WITHOUT LETTING IT BROWN, THEN ADD THE FLOUR ALL AT ONCE, STIR TO MAKE THE "ROUX".

GRADUALLY POUR IN THE MILK, ADD A PINCH OF NUTMEG. LEAVE TO THICKEN OVER MEDIUM HEAT.

THIS DONE, PREHEAT THE OVEN TO 185°C.

BREAK THE EGGS, SEPARATING THE WHITES FROM THE YOKES, AND INCORPORATE THE YOKES ONE AT A TIME IN THE BÉCHAMEL SAUCE. THEN INCORPORATE THE COMTÉ CHEESE, THE SMALL PIECES OF SALMON AND THE CHIVES, MIXING GENTLY AND LIFTING THE DOUGH.

BEAT THE EGG WHITES UNTIL STIFF WITH A PINCH OF SALT, GENTLY INCORPORATE THEM INTO THE DOUGH.

GREASE THE SMALL MOULDS, FILL THEM $\frac{2}{3}$ WITH THE PREPARATION. BAKE THEM FOR 25 MINUTES WITHOUT OPENING THE DOOR, OTHERWISE THE SOUFFLÉS WILL COLLAPSE!