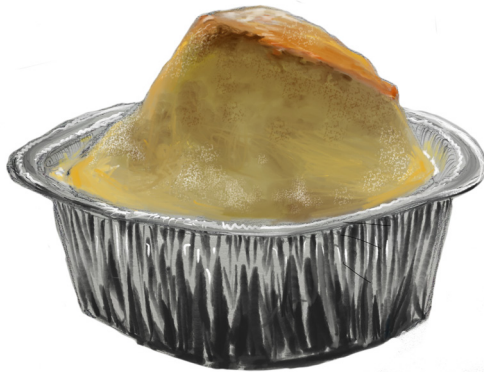


CHEDDAR CHEESE AND SPINACH SOUFFLÉ (V)

Serves 1

21
AT HOME



J.E.G.

SOUFFLÉ

Gluten, eggs, milk, mustard

Please read the full method before starting to cook. Every effort has been made to make this process as simple as possible but a little foresight in the recipe will help you achieve the best results. Ensure that, where relevant, your oven is preheated to the correct temperature before you begin.

- Pre-heat the oven to 200°C (fan) / 220°C (no fan) / Gas Mark 7.
- Unwrap the soufflé from the cling film and pour the cream directly over.
- Dust with the grated Parmesan and place in the pre-heated oven for 15-20 minutes until fully risen and golden.
- Transfer the foil container containing the soufflé to a serving plate and serve immediately whilst piping hot.

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