

Potato soufflé with Brugge Dentelle Caractère



Ingredienten:

- 1 Brugge caractère 150g
- 1 kg potatoes
- 50g Brugge butter
- ½ litre whole milk
- 4 egg yolks
- 1 tbsp flour
- 4 egg whites
- Pepper and salt

Preparation:

Generously butter 8 ramekins and preheat the oven at 180°C
Peel the potatoes and boil until tender, pass through the food mill
Boil the milk and mix with the mash and egg yolks
Stir the flour and the grated cheese through the mash and season with pepper and salt (make sure to add enough seasoning)
Whisk the egg whites to floppy peaks and gently mix with the mash. Then pour into the ramekins (the ramekins can be filled for 2/3 only to make sure they do not overflow when cooking)
Bake in the oven for 40 minutes at 180 °C until a nice brown crust appears (leave the door closed during the oven time and serve immediately)

- 4 personen
- 80 min
- Main dish
- 3