

POTATO AND BLUE CHEESE SOUFFLE



Serving: Not Specified

Cooking Time: Not Specified

Prep Time: Not Specified

INGREDIENTS

- Souffle:

- 700g floury potatoes (peeled and cubed)
- 1 onion (finely chopped)
- 15g butter
- 15g plain flour
- 300ml milk
- 100g blue cheese
- 3 eggs (separated)
- 1 tbs Dijon mustard
- salt and pepper to taste

- **Salad:**

- chilli
- radish
- apple
- blue cheese
- baby gem squash

INSTRUCTIONS

Souffle:

Sauté the onions in a saucepan. Add water and potatoes, bring to a boil.

Reduce the temperature and simmer for 15-20 minutes.

Drain and return the potato mixture to a pan, allowing it to dry over a low heat.

Mash the potatoes well and season.

Preheat the oven to 200°C and grease the souffle dish.

In a separate saucepan, melt the butter on a low heat and add the flour, stirring constantly for one minute.

Gradually add milk and whisk for 5 to 10 minutes until the sauce thickens.

Stir in the blue cheese, allow mixture to cool down and add egg yolks and mustard to the mashed potatoes.

In a metal bowl, whisk the egg whites until stiff peaks, then fold it carefully into the souffle mix.

Spoon the souffle mix into a prepared dish.

Bake in preheated oven for 40 minutes, until souffle rises and turns golden on top.

Serve immediately.

Salad:

Deseed chilli and chop.

Chop radish, apple and baby gem squash.

Crumble blue cheese and mix it all together.

#SouffleTato's #PotatoesSA #ProudlyPotatoes