

Mushroom and gruyere soufflé



Consejo del chef

Garnish with some chopped chives.

Raciones para 4

5 gr Dehydrated bolete mushrooms

200 gr Assorted mushrooms

2 Shallots

1 Tablespoon Butter

White pepper

50 ml White wine

30 gr Butter

20 gr Flour

250 ml Milk

6 Eggs

150 gr Gruyere cheese

Salt

Nutmeg

Chives

- 1** Soak the bolete mushrooms in hot water and hydrate for one hour. Chop the shallots and all the mushrooms finely. Fry the shallots in a frying pan with butter and add the mushrooms after a few minutes. Season with salt and white pepper. Pour in the white wine and cook until the alcohol evaporates.
- 2** Melt the butter in a saucepan and add the flour. Cook for a few minutes, stirring constantly. Pour in the milk and stir with a whisk until the bechamel sauce thickens. Remove from heat and add the yolks (previously separated from the egg whites), the grated Gruyere cheese, salt, and a pinch of nutmeg. Add the cooked mushrooms and mix well.
- 3** Beat the egg white until stiff peaks form and combine with the previous mixture with the help of a spatula. Repeat this procedure in the soufflé moulds, previously greased with butter and flour. Add some grated cheese on top.
- 4** Place the moulds in the oven preheated to 180° C with 50% steam and cook for 15 minutes.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/souffle-setas-gruyere/>

