

# 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/en/receta/souffle-setas-gruyere/>

