



Celery, blue cheese and walnut soufflé Suitable for celiacs

Ingredients

Blue cheese

50 g

White eggs

2 units

Cream cheese

3 filled tbsps

Cornstarch

1 tbsp

Peeled walnut

20 g

Salt and pepper

to taste

Preparation

Beat the white eggs for two minutes with the salt and pepper.

Then, add the blue cheese and press it with the fork until triturated. Add the remaining ingredients and mix up everything.

Place the preparation inside the MiniSouflee until $\frac{3}{4}$ part of its content. Cook for two minutes. Once cooked, cool down for 5 minutes and unmold.

