

## CHEESE SOUFFLE (WITH COMTE)

2 Tsp butter  
2 Tsp flour  
2/3 cup milk

1 cup grated Comte cheese  
4 eggs

Melt the butter in a medium to large pan over low heat and mix in the flour. Stir the heated milk in slowly, stirring with a wire whisk until it is smooth and boiling. Add the grated cheese and stir until it is melted. Over a low heat, stir in the egg yolks, beating constantly for 1 minute to thicken slightly, but do not boil, add 1/4 teaspoon salt and 1/8 teaspoon pepper, and remove from fire.

Beat the egg whites until they are stiff (hold the shape when you cut through them with your beater). Put them on your souffle mixture, and fold them in lightly with a large spoon, cutting down through your egg whites and the souffle mixture, and bringing the spoon up over the egg whites, and turning the pan as you go, thus preserving all the air you have beaten into your egg whites. until the mixture is fairly well mixed and the eggs are still high.

Pour the mixture into an ungreased pyrex dish or souffle mold, holding between 1 and 1 1/2 quarts. Cook in a 350 degree Fahrenheit oven for about 30 minutes or until the souffle has risen and is a little brown on top. Leave in over until everything is ready for it, then serve without waiting. Probably serves four.