

Vegetable Soufflé with Emmi Appenzeller



Preparation time: **40 min**

Total time: **1 h 30**

Servings: **4**

Cheese: **Appenzeller**

Ingredients :

- 250 g fresh vegetables (carrots, broccoli, cauliflower, peppers ...)
- 250 g fresh potatoes
- 250 g white cheese
- **150–180 g grated Appenzeller Emmi**
- 4 tbsp. milk
- Salt and pepper
- Chopped parsley
- 2 egg whites
- Butter for the mold

Preparation :

1. Cook vegetables in water by seizing them, put them in hot water, pour, let it drain well and chop coarsely.
2. Peel the potatoes, cut them into quarters and put them through a ricer or meat grinder.
3. Mix the mashed potatoes, white cheese, Appenzeller and milk, and season.
4. Add to this mix the vegetables and parsley and garnish with a buttered soufflé dish.
5. The mold must be filled up to 2/3.
6. Bake the gratin in preheated oven (200°C) for 50-60 minutes and serve immediately.

TIP: Serve with just seize meat.