

Ingredients for Twice Baked Maytag Blue Cheese Souffle:

2 tablespoons unsalted butter
3 tablespoons all purpose flour
1 cup cold milk
6 ounces Maytag blue cheese, crumpled, room temperature
3 egg yolks
3 egg whites
1 teaspoon kosher salt
1/2 teaspoon fresh ground black pepper
1 tablespoon butter, for molds
Parchment paper
3/4 cup heavy cream

**Directions:**

1. Preheat oven to 280 – 300 (F) degrees. If using a convection oven, preheat to 250 (F) degrees.
2. Butter six, 4 ounce souffle molds.
3. In a 1-quart stainless steel sauce pan, add the 2 tablespoons of butter and place over a moderate heat to melt the butter. Stir in the flour with a wooden spoon and cook for 6 minutes, stirring often. Incorporate the cold milk, whisking very slowly to make a thick cream sauce. Once the milk is added, continue to cook for 8 minutes over a slow heat.
4. Pour the cream sauce into an electric mixing bowl.
5. Using the whisk attachment, add the crumbled blue cheese. Turn the machine on low to blend the sauce and cheese. Let the mixture cool slightly, turn to a high speed and add one egg yolk at a time. Season the mixture to taste with salt and pepper. Remove the mixture to another bowl and let cool completely.
6. Whip the egg whites to soft peaks and fold into the cheese. Fill molds to the top with the mixture. Bake in a water bath at 280 degrees for 35-40 minutes or until set. Remove from the oven; let cool almost completely. Remove from mold and place onto buttered parchment paper, with top side up. Refrigerate until needed.
7. **For Service:** Preheat oven to 400 (F) degrees. Pour 3/4 cup of heavy cream into a non corrosive 10 inch saute pan. Add the souffles, top side up, and place over a high heat. Bring liquid to one boil then place in the oven and bake for 8 minutes or until the souffles have absorbed most of the cream. Remove from the oven. With a metal spatula gently remove the souffles from the saute pan and serve.