



Smoked salmon soufflés

These non-scary, freezer-friendly soufflés can be baked ahead, then reheated in the oven before serving

Ingredients

40g butter

25g plain flour

300ml milk

85g Philadelphia cheese

2 tsp chopped dill

3 large eggs seperated

85g smoked salmon, chopped

zest ½ lemon

To serve

6 tsp crème fraîche

2 large slices smoked salmon

dill sprigs

Method

Put the butter, flour in a saucepan and cook for a few minutes. Add the milk gradually, stirring over the heat until thickened. Stir in the cheese, in small spoonfuls, and the dill; season to taste, then beat to incorporate.

Heat oven to 200C/180C fan/gas 6. Butter 6 x 150ml soufflé dishes and line the base with baking paper. Stir the egg yolks into the sauce, add the chopped salmon and lemon. Whisk the egg whites until stiff, then carefully fold into the salmon mix. Spoon into the dishes and bake in a tin half-filled with cold water for 20 minutes until risen and golden. Cool; don't worry if they sink.

To freeze, cool completely, then overwrap the dishes with baking paper and foil. They will keep in the freezer for 6 weeks. Thaw for 5 hrs in the fridge.

When ready to serve, very carefully turn the soufflés out of their dishes, peel off the lining paper and place on squares of baking paper. Top with the crème fraîche and bake for 10-15 minutes at 200C/180C fan/gas 6 until the soufflés start to puff up. Quickly top each with a frill of salmon and a dill sprig. Serve on their own or with some dressed salad leaves.