

## CHEESE SOUFLE WITH A COMBINATION OF HARD CHEESES

### Ingredients

#### For the soufflés:

- 100g EPIRUS Kefalotiri, grated
- 50g EPIRUS Kefalograviera, grated
- 50g EPIRUS Kefalograviera, grated, to sprinkle into the ramekins
- 50g EPIRUS Concentrated Butter to grease the ramekins
- 10 egg whites
- Salt

#### For the bechamel:

- 20g EPIRUS Concentrated Butter
- 20g flour
- ¼ lit milk
- Salt, freshly ground pepper
- 6 egg yolks