

Egg Souffle

Written by Friends' Contribution

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	800	Grammes	Potatoes	A1 - Boil
1		Large	Coconut	A2 - for juice ex
4		Nos	Eggs	A2 - Break and
200		Grammes	Flour, Maida - (Refined)	A2 - Mix with eg
		As Required	Salt	A2 - to taste
3		Tablespoon	Ghee	B1 - Heat in a p
6		Nos	Eggs	B1 - Break and
1		Teaspoon	Pepper Powder	B1 - Sprinkle ov
1		Teaspoon	Garam-Masala	B1 - Sprinkle ov
2		Tablespoon	Cheese - Grated Cheddar	B1 - Spread on
2		Tablespoon	Ghee	B2 - Melted and
6		Nos	Eggs	B2 - Break and
		As Required	Bread Crumbs	B2 - Sprinkle on

□ Method

A.1 Boil the potatoes, peel and mash them well. Keep aside

A 2 Grind the coconut, and extract tjuice. Mix the coconut juice, four eggs, maida, mashed potatoes, and salt to taste. Make a thick batter. Keep aside.

(B1 = 1/3; B2 = half of 2/3 at the beginning; the other half at the end.)

B.1 In a deep pie dish on the fire, put three spoons of ghee. When it is boiling hot, pour one third of the batter, spreading it all over. Five minutes later, break six eggs, and slide them

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without breaking one by one into the pie dish all over the batter and sprinkle over each egg, a little pepper and Garam masala, and as much salt as required for each egg. Place the pie dish in the microwave oven. After the eggs are a little set, remove the dish from the oven and sprinkle two spoons of grated cheese. Pour half of the remaining batter. Spreading all over and place it in the microwave again on low temperature.

B.2 When the batter is sufficiently brown, remove from the oven and pour two spoons of melted ghee, then break the remaining six eggs and carefully slide them as before, sprinkling spice powders and salt. Again place in the oven, and when the eggs are slightly set, sprinkle two spoons of grated cheese. Pour the remaining batter all over and bread crumbs. Pour a spoon of ghee and bake the dish till quite brown.