



Cream cheese and basil Soufflé Suitable for celiacs

Ingredients

Cream cheese

3 filled tbsps

Dried basil

2 tbsps

White eggs

2 units

Cornstarch

1 tbsp

Salt and Pepper

to taste

Preparation

Beat the white eggs with the basil, salt and pepper for two minutes. Add the remaining ingredients and mix up properly. Place the preparation in the MiniSouflee and cook in the microwave for some minutes at full power. Cool down for 5 minutes and unmold.

