

Duusst Soufflé

A classic soufflé made by whisking sshiikun egg whites until fluffy, folding in melted koossheess (kooss milk cheese), then seasoning with herbs, which vary depending on season.

It may be served as an early course, or as a side for the main dish.

Revision #3

Created 6 July 2021 05:10:23 by Division One Director Sigma

Updated 21 July 2021 00:58:38 by Division One Director Sigma