

Copycat Panera Bread 4 Cheese Souffle

Ingredients

2 tablespoons butter salted or unsalted
2 tablespoons all-purpose flour
1 cup whole milk
 $\frac{1}{4}$ teaspoon salt or to taste
 $\frac{1}{8}$ teaspoon ground black pepper
4 large eggs at room temperature
 $\frac{1}{2}$ cup cottage cheese
2 and $\frac{1}{2}$ tablespoons Parmesan cheese shredded
 $\frac{1}{3}$ cup Manchego cheese shredded, you can also use Colby or Havarti
 $\frac{1}{3}$ cup Monterey shredded
1 sheet puff pastry thawed

Directions

Preheat the oven to 425°F.

Place six 5-inch ramekins or six 5-inch tart pans on a sheet pan to catch any drips.

Place a heavy-bottom saucepan over medium heat. Add the butter.

Once the butter is melted, whisk in the flour. Cook, stirring constantly for about 30 seconds.

Next, whisk in the milk and cook until it has thickened. Season with salt and pepper. Remove the pan from the heat and cool slightly.

In a large bowl, whisk the eggs, cooled milk sauce, and cheeses until well combined.

Unwrap the puff pastry and cut into 6 equal squares. Press each square into your ramekin or tart pan. Press it down in the bottom and up the sides really good.

Divide the egg mixture between the ramekins.

Bake until they are puffed up and golden brown. It should take 25 to 30 minutes.

Remove from the oven and cool slightly before serving.