

RED BICYCLETTE

Cheese Soufflé (sue-flay)

3 T Butter
4 T Flour
3/4 c Milk
3/4 c Goat cheese
1/4 c Grated parmesan cheese
4 Large eggs, separated
1 t Chopped parsley
2 t Thinly sliced chives
1 1/2 t Salt
Freshly ground pepper
Pinch cream of tartar

Directions

Preheat oven to 350 degrees. Melt the butter in a medium pot. Whisk in flour and cook for one minute on low heat, stirring occasionally. Add the milk and simmer for one minute on medium-low, stirring occasionally. Remove from heat and whisk in the goat cheese and parmesan, then the egg yolks. Add the herbs and season with 1 1/2 teaspoons salt and a grind of pepper. Set aside. In a clean, medium-sized bowl, beat the egg whites with the cream of tartar until they are firm but not dry (the peaks should look like the curved and pointy top of soft-serve ice cream). Gently but quickly mix 1/3 of the beaten whites into the cheese mixture with a spatula, and then gently fold in the remaining whites. Do not over mix; the mixture can still have streaks of egg white or cheese in it. Divide the mixture among six, one-cup size ramekins, filling them three quarters of the way. Place ramekins in a baking dish and pour in enough hot water to come halfway up the sides of the ramekins. Bake until puffy and the tops are gold en brown (check after about 20 minutes). Serve immediately.

Serves 6

Delicious, when paired with Red Bicyclette® Chardonnay