

CHEESE SOUFFLÉ WITH GOUDA

Ingredients:

1 TBS butter, room temp.
2 TBS grated Parmesan
3 TBS butter
3 TBS rice flour
1/2 tsp garlic powder
1/8 tsp kosher salt
1 1/3 cups milk, hot
4 large egg yolks
6 oz Gouda, grated
5 egg whites plus 1 TBS water
1/2 tsp baking powder



Directions:

Grease an 8-inch soufflé mold with 1 tablespoon butter. Add the Parmesan and roll around the mold to cover the sides. Cover with plastic and place in freezer for five minutes.

Separate the eggs.

Preheat oven to 375 degrees F.

In a small saucepan, heat the 3 tablespoons of butter. Allow to boil.

In a separate bowl combine the rice flour, garlic powder, and kosher salt. Whisk this mixture into the melted butter. Cook for 2 minutes. It will be slightly brown.

Whisk in the hot milk and turn the heat to high. Once the mixture reaches a boil, remove from the heat.



In a separate bowl, beat the egg yolks to a creamy consistency. Whisk the yolks into the milk mixture. Remove from the heat and add the cheese. Whisk until creamy smooth.

Daryl Wood Gerber

TASTY ~ ZESTY ~ DANGEROUS

www.darylwoodgerber.com

Directions:

In a separate bowl, using a hand mixer, whip the egg whites and baking powder until glossy and holds a peak. Add 1/3 of the mixture to the base. Continue to add the whites by thirds, folding very gently.

Pour the mixture into the soufflé. Place soufflé pan on an aluminum pan. Bake in the oven for 35 minutes.