

Lesson 11 Recipe

Cheese and Chive Soufflee

2 tablespoons finely grated Parmesan cheese
1 cup whole milk
2 1/2 tablespoons unsalted butter
3 tablespoons unbleached all-purpose flour
1/2 teaspoon paprika
1/2 teaspoon salt
1 finely chopped shallot
4 large egg yolks
5 large egg whites
1 cup (packed) coarsely grated Gruyère cheese (about 4 ounces)
Some snipped chives

Position rack in lower third of oven and preheat to 400 F.

Butter 6-cup (1 1/2-quart) soufflé dish.

Add Parmesan cheese and tilt dish, coating bottom and sides.

Warm milk in heavy small saucepan over medium-low heat until steaming.

Meanwhile, melt butter in heavy large saucepan over medium heat. Quickly color the shallots light brown and then add flour and whisk until mixture begins to foam and loses raw taste, about 1 1/2 minutes

Remove saucepan from heat; let stand 1 minute.

Pour in warm milk, whisking until smooth. Return to heat and cook, whisking constantly until very thick, 2 to 3 minutes.

Remove from heat; whisk in paprika, and salt.

Add egg yolks 1 at a time, whisking to blend after each addition. Scrape soufflé base into large bowl. Cool to lukewarm. (DO AHEAD: *Can be made 2 hours ahead. Cover and let stand at room temperature.*)

Using electric mixer, beat egg whites in another large bowl until stiff but not dry. Fold 1/4 of whites into lukewarm or room temperature soufflé base to lighten. Fold in remaining whites in 2 additions while gradually sprinkling in Gruyère cheese and chives. Transfer batter to prepared dish.

Place dish in oven and immediately reduce oven temperature to 375 F. Bake until soufflé is puffed and golden brown on top and center moves only slightly when dish is shaken gently, about 25 minutes (do not open oven door during first 20 minutes).

Serve immediately but if people don't come to the table when you call, take this time to meditate and emulate the collapsing soufflee imploding within yourself.