

# Goat Cheese and Fresh Herb Soufflé

- Recipe by [Marcia Kiesel](#)
- ACTIVE: **30 MIN**
- TOTAL TIME: **1 HR 30 MIN**
- SERVINGS: **4**

## Ingredients

- 1. 1/4 cup freshly grated Parmesan cheese
  2. 4 tablespoons unsalted butter
  3. 1/2 cup all-purpose flour
  4. 2 cups milk
  5. 1 bay leaf
  6. 1/2 pound fresh goat cheese, crumbled
  7. Salt and freshly ground pepper
  8. 4 large eggs, separated
  9. 2 tablespoons minced chives
  10. 1 tablespoon minced dill
  11. 1 tablespoon minced flat-leaf parsley
  12. 2 teaspoons minced tarragon

## Directions

1. Preheat the oven to 375°. Butter a 2-quart soufflé dish. Add the Parmesan and turn to evenly coat the bottom and side of the dish. Tap out any excess.
2. In a medium saucepan, melt the butter over moderate heat. Whisk in the flour until a smooth paste forms. Whisk in 1 cup of the milk until smooth, then whisk in the remaining 1 cup of milk and add the bay leaf. Bring the sauce to a boil, whisking constantly. Reduce the heat to low and cook, whisking frequently, until very thick, about 10 minutes. Scrape into a large bowl. Stir in the goat cheese and season with salt and pepper, then whisk in the egg yolks. Cover and let cool, then stir in the herbs.
3. In a large stainless steel bowl, beat the egg whites with a pinch of salt until firm but not dry. Fold one-third of the beaten whites into the cheese sauce. Fold in the remaining whites, leaving a few white streaks.
4. Scrape the soufflé mixture into the prepared baking dish and bake in the center of the oven for 45 minutes, or until browned, puffed and still slightly jiggly in the center. Serve at once.

## Make Ahead

The soufflé base can be prepared through Step 2, without adding the herbs, and refrigerated overnight. Bring the soufflé base to room temperature and stir in herbs before folding in the beaten egg whites.