

[Goat Cheese and Herb Souffles](#) Bon Appétit | May 2001

Yield: Makes 6 servings

ingredients

7 tablespoons grated Parmesan cheese

3/4 cup whole milk

3 large egg yolks

2 tablespoons (1/4 stick) butter

1/2 cup chopped red onion

1 teaspoon chopped fresh thyme

1/2 teaspoon chopped fresh rosemary

2 tablespoons all purpose flour

1 cup crumbled soft fresh goat cheese (such as Montrachet)

3/4 teaspoon salt

1/4 teaspoon ground black pepper

1 Large pinch of cayenne pepper

4 large egg whites

preparation

Preheat oven to 350°F. Butter six 3/4-cup soufflé dishes. Place 1 tablespoon Parmesan in each dish; rotate dishes to coat with cheese, leaving excess in dishes. Place dishes on baking sheet. Whisk milk and yolks in bowl to blend.

Melt butter in saucepan over medium-high heat. Add onion, thyme, and rosemary; sauté 3 minutes. Add flour; whisk 1 minute. Whisk in milk mixture. Whisk soufflé base until thick and bubbling, about 2 minutes. Remove pan from heat. Add 1/2 cup goat cheese, salt, black pepper, and cayenne pepper; whisk until cheese melts. Beat whites in bowl until stiff but not dry. Fold 1/4 of whites into base in pan. Sprinkle remaining 1/2 cup goat cheese and 1 tablespoon Parmesan over. Fold in remaining whites in 2 additions. Divide mixture among dishes.

Bake soufflés until puffed and beginning to brown on top, about 20 minutes. Serve immediately.

Read More <http://www.epicurious.com/recipes/food/printerfriendly/Goat-Cheese-and-Herb-Souffles-105061#ixzz0x6tBuVRf>