

FARMSTEAD CHEESE SOUFFLÉ

Prepared by: Joann Schwarberg, February 2018

Source: Heartland, The Cookbook

6 tablespoons (3/4 stick) unsalted butter
6 tablespoons unbleached all-purpose flour
2 cups milk
½ teaspoon fine kosher or sea salt
½ teaspoon freshly ground white pepper
5 large eggs
2 ½ cups grated Gruyere cheese (about 10 ounces; or a combination of hard grating cheeses)
3 tablespoons chopped fresh chives

Preheat the oven to 400. Butter the inside of a 2-quart oblong baking dish and set aside. In a large saucepan, melt the butter and stir in the flour. Cook for 2 minutes, stirring, until a nutty aroma arises. Whisk in the milk and stir until you have a thick white sauce. Season with the salt and white pepper. Remove from the heat and whisk in the eggs, cheese, and chives. Spoon into the prepared pan. Bake for 25 to 30 minutes, or until puffed and golden. To serve, spoon onto plates.

Joann's Notes: This deflated. The recipe said it wouldn't. blah! Tasty and easy though. I probably would NOT make this again.

