



COOK, DRINK, LEARN with Acquiesce Winery • 6 February 2021



Country Cheese Soufflé

6 tablespoons unsalted butter
6 tablespoons flour
2 cups milk (whole, 2%, or 1%)
¾ teaspoon salt

¾ teaspoon pepper
6 large eggs
½ cup chopped fresh herbs (mix of thyme, chives, and parsley)
6 ounces Gruyère cheese, grated

Preheat the oven to 400 degrees. Generously butter six 10-ounce (4¼-inch diameter) ramekins (or one soufflé dish) and set aside. Melt the butter in a medium saucepan over medium-high heat. Add the flour and cook, stirring, for 2 minutes. All at once add the milk and whisk vigorously over the heat until mixture has the consistency of thickened cream – about 3-4 minutes. Remove from the heat and whisk in the salt and pepper. Set aside and let cool 10 minutes. Meanwhile, in a medium bowl, whisk eggs till well-blended. Add the chopped herbs and whisk well to evenly distribute the herbs. Add the egg mixture to the white sauce and whisk to blend. Using a wooden spoon, fold in the grated cheese; divide mixture among the prepared ramekins/soufflé dish. (Here is my favorite part of the recipe: you can now let this sit for 1-2 hours before baking it! All the mess can be gone by the time your guests arrive! Talk about a forgiving recipe!) Bake soufflés in the center of the preheated oven for 28-30 minutes, until golden brown, cracking slightly on top and bubbling around the edges. (For a single soufflé, bake 35-40 minutes.) Serves 6 as a light main course.