

Goat Cheese & Rosemary Soufflé

- 4 Tbsp butter, and a bit more to coat ramekins
- 6 Tbsp AP flour, divided
- 2 Tbsp grated Parmesan cheese
- 1 cup whole milk
- 10 oz soft goat cheese, crumbled, divided
- Salt & pepper to taste
- 1 egg yolk
- 2 egg whites
- 2 Tbsp chopped fresh rosemary



Steps

1. Preheat oven to 350F and liberally coat four 1-cup ramekins with butter.

For the sauce:

Sprinkle the grated Parmesan cheese to lightly coat the buttered ramekins. In a saucepan, whisk together 4 Tbsp butter with 4 Tbsp AP flour over medium-low heat. Cook until bubbly, but not brown, about 2 minutes. Now slowly add whole milk, while whisking. Increase heat to medium and simmer until very thick, stirring constantly, about 5 minutes.

Remove pan from heat and add half of the goat cheese and whisk until there are no lumps. Allow to cool about 10 minutes. Salt and pepper to taste.

2. In a large bowl, gradually add the warm sauce a dollop at a time to your egg yolk, whisking constantly. Once the yolk is warmed through, whisk in the rest of the sauce.
3. In a medium bowl, beat egg whites with a pinch of cream of tartar or salt on medium-low speed until soft peaks form. Carefully whisk a quarter of the egg whites into the cheese sauce.
4. Now fold remaining egg foam, rosemary and the other half of your crumbled goat cheese. Fold gently until well blended and it's okay to have a few streaks, the key is to retain as much air in the mix as possible.
5. Place ramekins a rimmed baking sheet and with the rubber spatula, divide among ramekins minding to fill each to the rim and bake until set in the middle with some browning on the edges.
6. Serve immediately.