



Twice-baked goat cheese SOUFFLÉS



Procedure

Preheat oven to 180°C. Lightly grease 6 x 200 ml ramekins with a little butter.

Heat the remaining butter in a small, heavy-based saucepan over medium heat. When melted, add the flour and cook for a couple of minutes, whisking continuously.

Add the milk and keep whisking. Bring to a boil, then reduce heat and simmer until the béchamel thickens. Let cool for 5 minutes.

In a large mixing bowl, combine the goat cheese, egg yolks, chives, lemon zest, salt, and pepper. Mix well to break down the cheese.

Stir in the cooled béchamel sauce.

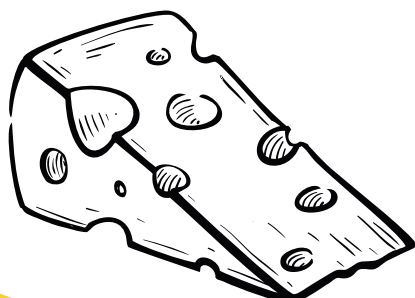
Beat the egg whites until they hold stiff peaks. Gently fold them into the cheese mixture with a large metal spoon — avoid over-mixing.

Divide the mixture into the ramekins and smooth the tops with an offset spatula.

Place the ramekins in a baking dish and pour boiling water around them until it reaches halfway up the sides.

Bake until firm and lightly golden.

Cool slightly and remove from ramekins (use a butterknife if needed). You can refrigerate the soufflés for up to 3 days.



Ingredients (Serves 6)

80 g salted butter (reserve 20 g for greasing ramekins and baking dishes)

60 g plain or spelt white flour

350 ml milk

100 g soft goat cheese

50 g parmesan or pecorino cheese, coarsely grated

4 eggs, separated, plus one extra egg white

½ bunch chives, finely chopped

1 lemon, zest only

1 teaspoon sea salt

½ teaspoon freshly ground white pepper

300 ml pure cream

