



Julia's Cheese Soufflé

Adapted from *Julia and Jacques cooking at home*

Butter for greasing the soufflé dish and the parchment collar
2 to 3 tablespoons grated Parmesan cheese
4 tablespoons butter
4 1/2 tablespoons flour
1 1/2 cups hot milk
1/2 teaspoon sea salt
1/8 teaspoon pepper
1/4 teaspoon paprika
A grating of fresh nutmeg
6 egg yolks
7 egg whites
4 ounces Rogue River Blue cheese

Preheat the oven to 350 and arrange the racks so they are on the bottom third of the oven.

Butter your dish, I just used a basic casserole dish. Create a collar for the dish out of parchment paper folded in half to form a double layer band. Butter the collar on one side. Coat the soufflé dish with the grated Parmesan.

Crumble up the cheese. Measure the milk and have it ready to put in the microwave to heat it up. Separate the eggs and measure out the flour and the seasonings. Put the butter in a medium saucepan. Set up the mixer so its ready to whip the egg whites. Once you turn on flame under the butter you want to be ready for the whole thing. You have either a wooden spoon or a silicon spatula, a whisk, your eggs are standing by, the mixer is at attention, and you turn on the flame under the butter and punch in 3 minutes on the microwave to heat the milk.

Once the butter has melted over a medium flame you can add the flour. Stir this into a smooth paste and let this roux cook for about 2 minutes but don't let it take on any color.

Take the pan off the heat, add the hot milk all at once, and whisk it hard to remove all lumps. Put this back on a medium flame and whisk until it boils and then continue to whisk it as it cooks for 2 minutes. Remove from the heat and add the seasonings, stir well.

Hit the power switch on the mixer and start the egg whites. Now add the egg yolks one at a time to the sauce and whisk like crazy as you add them so that they don't cook when they hit the hot Bechamel. Once the whites are shiny and stiff you can add 1/3 of them to the sauce, stirring well to thin the sauce out. Then add 1/3 of the sauce back into the egg whites. Using your spoon or spatula lift the whites from the bottom of the bowl and fold them over at the top. Do this 1 or 2 times, then add some cheese, add some more sauce, repeat the folding, add, fold, repeat, until the sauce, egg whites, and cheese are combined. Do not over-stir or over-

fold.

Pour into the prepared dish, add the collar around the top of the dish, butter side in, and staple it closed with your trusty Swingline Stapler. Put it in the oven for 45 minutes. When it comes out serve it immediately. Enjoy!