



Goat Cheese and Chive Soufflé

1/2 lb. (250 g) fresh goat cheese or natural cream cheese, at room temperature

1/4 cup (2 oz./60 g) sour cream

5 large eggs, separated

1 tsp. Dijon mustard

1/2 tsp. salt

1/4 tsp. freshly grated nutmeg

1/4 tsp. ground white pepper

3 Tbs. minced fresh chives

1/4 tsp. cream of tartar

3 Tbs. grated Parmesan cheese

Position a rack in the lower third of the oven, and preheat to 425°F (220°C). Butter a 1 1/2-qt (1.5-l) soufflé dish or six 1-cup (8 fl. oz./250 ml) ramekins and dust the bottom and sides with Parmesan cheese.

If mixing by hand, in a large bowl, using a whisk, cream the goat cheese until light. Beat in the sour cream, egg yolks, mustard, salt, nutmeg, white pepper and chives until combined. In another large, clean bowl, whisk together the egg whites and cream of tartar with a balloon whisk until stiff, glossy peaks form.

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If using a mixer, in a large bowl, using a stand mixer fitted with the flat beater or a hand mixer, cream the goat cheese on medium-high speed until light. Beat in the sour cream, egg yolks, mustard, salt, nutmeg, white pepper and chives until combined. In another large, clean bowl, using the stand mixer fitted with the whip attachment or the hand mixer, beat together the egg whites and cream of tartar on medium-high speed until stiff, glossy peaks form.

Using a rubber spatula, fold one-fourth of the beaten egg whites into the cheese mixture to lighten it. Then gently fold in the remaining egg whites just until no white streaks remain. Spoon into the prepared dish(es) and smooth the top. Sprinkle the top(s) with the Parmesan cheese.

Bake the soufflé(s) until set and puffed and the center still jiggles when the dish is shaken, 20 to 25 minutes for a large soufflé or 8 to 10 minutes for the individual soufflés. Serve immediately. Serves 6.

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