

TWICE-BAKED GOAT CHEESE SOUFFLE

(from Michael Bauer's Secrets of Success)

butter for greasing ramekins, plus 3 Tbs

1 cup bread crumbs

3 Tbs cake flour

1 cup milk, warmed slightly in a microwave

10 ounces goat cheese, divided

3 large egg yolks

salt and pepper

1 cup egg whites (about 7 large eggs)



Heat the oven to 425F.

Butter 8 ramekins (5 ounce size), and coat them with bread crumbs. Reserve remaining bread crumbs.

Melt the butter in a saute pan, add the flour and cook, stirring, for 20 seconds. Whisk in the milk, cook stirring until slightly thickened, 1 to 2 minutes. Crumble 8 ounces of the goat cheese in a large bowl (you will have 2 ounces left), add the hot milk/flour mixture, stir to combine. Add the egg yolks one at a time, mix well, and season with salt and pepper.

Beat the egg whites by hand or with an electric mixer until stiff peaks form. Delicately mix half the egg whites into the cheese mixture to lighten it a little. Then, fold the rest of the egg whites. Fill the ramekins halfway with the mixture, crumble a little goat cheese on top, and fill the ramekins to the top with the remainder of the souffle mixture. Sprinkle the top with bread crumbs.

Place the ramekins in a large baking dish, and fill it halfway up the sides of the ramekins with very hot (or boiling) water. Bake on the center of the oven until golden, about 25 minutes. Remove from the oven, let it sit in the water for about 15 minutes, then carefully un-mold them by running a knife around the edges and inverting the ramekins over a plate. Transfer them to a baking dish. They can be held at room temperature for up to 6 hours.

When you are ready to serve them, bake at 425F until golden brown, 5 to 7 minutes.