

September: Michael's Recipe of the Month

Souffle of Goat's Cheese & Chives

Ingredients:

Butter softened for greasing
50g butter
50g plain flour
150ml milk
100g Goat's cheese, crumbled
2 egg yolks
salt and pepper
5 egg whites
a few drops of lemon juice
1 bunch chives finely chopped
60g fine bread crumbs

1. Butter 4 ramekins with soft butter and freeze. Repeat this 3 times to obtain a good coating.
2. Melt the butter in a saucepan and slowly add the flour, stirring constantly until the mixture becomes a light coloured roux.
3. Gradually mix in the milk to make a thick béchamel.
4. Add the goat's cheese & chives.
5. Put this mixture into a metal bowl, fold in the egg yolks and season with salt and pepper.
6. Meanwhile whisk the egg whites to soft peaks and add the lemon juice.
7. Carefully fold the egg whites into the soufflé mixture.
8. Coat each ramekin with the bread crumb mix.
9. Add the soufflé mixture and tap on the work surface to expel any air bubbles.
10. Using a spatula, smooth over the top.
11. Place the soufflés in an oven tray filled with boiling water and bake in the oven at 180C for 15-20 minutes.
12. When risen and firm, remove from the oven and take out of ram You can put the soufflés in the oven twice, to rise a second time just before serving.

Serve with a salad of baby spinach with a walnut oil vinaigrette.