



Goat Cheese Soufflé with Herbs de Provence

Paired with Merlot 2015

Ingredients

- 2 Tbsp. butter
- 2 Tbsp. flour
- 1 cup milk
- 1 tsp. minced garlic
- ½ tsp Herbs de Provence
- ½ cup aged goat cheese, crumbled
- Pinch of salt
- Fresh ground black pepper
- 4 egg yolks
- 4 egg whites
- Butter for soufflé cups
- Dried bread crumbs for soufflé cups

Preparation

1. Preheat oven to 400°F.
2. Butter six 5 oz. soufflé cups and coat the inside with the bread crumbs.
3. In a heavy bottomed saucepot, melt 2 Tbsp. butter over a low flame. Add the flour and cook a few minutes, stirring often.
4. Whisk in the milk and bring to a boil. Add the garlic and Herbs de Provence. Remove from heat and let cool before adding the egg yolks and the goat cheese.
5. Beat the egg whites to soft peaks. Gently fold egg whites into the goat cheese mix.
6. Fill the soufflé cups about ¾ full with the soufflé mix. Bake for 15 min. or until the soufflé has risen nicely and has a light golden color.
7. Serve immediately.