

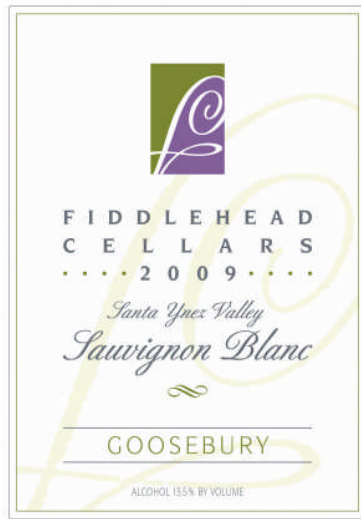
FIDDLEHEAD CELLARS

FROM THE KITCHEN OF SIDEBAR RESTAURANT, OAKLAND, CA

The creation of Mark Drazek, Chef Extraordinaire

TWICE-BAKED CHEESE SOUFFLÉ

Great with Fiddlehead Cellars 2009 Goosebury Sauvignon Blanc



INGREDIENTS

- 3 Tablespoons butter, plus extra for coating ramekins
 - 1 cup dry breadcrumbs
 - 3 Tablespoons cake flour
 - 1 cup milk
 - 10 ounces soft goat cheese
 - 3 large egg yolks
 - Kosher salt and pepper to taste
 - 1 cup egg whites (about 7 large)
- Position the rack in the center of the oven and preheat to 425°

PREPARATION

1. Butter eight 5-ounce ramekins making sure to coat them well. Coat each ramekin with breadcrumbs then turn them over and tap out any excess. Reserve remaining breadcrumbs.
2. Melt the 3 tablespoons of butter in a stainless-steel skillet over medium-high heat. Whisk in the flour and cook for 20 seconds, whisking constantly.
3. Whisk in the milk and cook for about 1 minute, whisking constantly, until the mixture has thickened to the consistency of a thin, pourable pudding.
4. Crumble 8 ounces of the cheese into a large mixing bowl. Pour the hot milk mixture over the goat cheese and mix well.
5. Add the egg yolks and mix again. Season with salt and pepper.
6. Using an electric mixer with clean, dry beaters, beat the egg whites in a large, clean, dry bowl until stiff peaks begin to form.
7. Fold half of the egg whites into the cheese mixture to lighten it, then gently fold in the remaining egg whites.
8. Divide half of the soufflé mixture among the prepared ramekins.
9. Crumble the remaining 2 ounces of goat cheese and divide among the ramekins.
10. Sprinkle the remaining breadcrumbs over the top.
11. Place ramekins in a large baking pan. Pour boiling water to come halfway up sides of ramekins.
12. Bake for about 25 minutes or until the soufflés are golden. Remove from the oven and let stand, still in their water bath, for 15 minutes.
13. Run a knife around the inside rim to loosen. Turn out the soufflés onto a baking sheet.
14. The soufflés maybe held at room temperature for up to 6 hours before the final baking, or cover well and refrigerate overnight.
15. When ready to serve, bake the soufflés in a 425° oven for 5 – 7 minutes or until light brown.

Bon Appétit!

Kathy Joyce
Winemaker