

Maman's Cheese Soufflé From Jacques Pépin

Makes 4 Servings

Preparation: 15 minutes , Cook Time: 40 minutes

The Silver Chef Cookbook

Main Dishes

Credit: Courtesy of Genius Recipes December 17, 2019 <https://food52.com/recipes/82304-cheese-souffle-recipe>

Unlike traditional French soufflés that call for separating the eggs, adding the yolks to the white sauce, beating the egg whites till stiff, and gently folding them in, this recipe has you beat the eggs straight into the sauce. This recipe comes from Jacques Pépin's mother. When she was newly married at seventeen, no one told her the eggs needed to be separated. She used the whole eggs in the batter and "voila" it worked! The results are not as delicate and the texture is slightly more dense but the taste is exquisite.



6 tablespoons butter, plus additional to butter gratin dish
4 tablespoons Parmesan cheese, finely grated
6 tablespoons all purpose flour
2 cups whole milk
1/2 teaspoon salt

1/2 teaspoon pepper, freshly ground
5 extra-large eggs
2 1/2 cups swiss gruyère cheese, shredded
3 slices swiss gruyère cheese, 2-3" slices for garnish
3 tablespoons minced fresh chives, minced

- 1) Heat the oven to 400°F.
- 2) Butter a 5- to 6-cup gratin dish and sprinkle the bottom and sides with half the Parmesan (2 tablespoons), and set it aside.
- 3) Melt the 6 tablespoons of butter in a saucepan, then add the flour and mix it in well with a whisk cooking for 10 seconds.
- 4) Add the cold milk in one stroke and with a whisk continue to mix until the mixture thickens and comes to a strong boil, about 2 minutes. It should be thick and smooth. Remove from the heat, and stir in the salt and pepper.
- 5) Break the eggs into a bowl and beat well with a fork. After about 10 minutes, the white sauce should be cool enough to proceed. Moving quickly, add the eggs, cheese and the chives to the sauce, and mix well to combine.
- 6) Pour into the prepared gratin dish and sprinkle the surface with the remaining 2 tablespoons of Parmesan and arrange the 4 slices of Gruyere in a circle in the center.
- 7) Bake for 30 to 40 minutes, or until puffy and well browned on top. Although it will stay inflated for quite awhile, it is best served immediately.