

GRUYÈRE SOUFFLÉ *with* ENDIVE & APPLE SALAD

Chef/Owner Shawn McClain, Green Zebra, Chicago

Yield: 6 servings

method

Soufflé

- Preheat oven to 350° F.
- Lightly coat six 8-ounce ramekins with butter and 1 tablespoon flour.
- Combine **Grand Cru Gruyère**, 3 tablespoons flour, and milk in the top of a double boiler set over simmering water. Heat until cheese is melted and mixture is a smooth, paste-like consistency (approx. 4 to 5 minutes). Remove from heat.
- Place egg yolks in small bowl. Stir in 1 tablespoon of the warm cheese - milk mixture to temper the yolks, then transfer all of the yolks into the cheese mixture; stir to blend.
- In a separate bowl, beat egg whites to stiff peaks with an electric mixer. With a wire whisk, fold ¼ of the egg whites into the cheese – egg yolk mixture; add the remaining cheese – egg yolk mixture to the whites and fold together.
- Evenly divide the soufflé mixture among the ramekins and smooth over the tops. Set the ramekins on a baking sheet and bake until lightly browned, puffed and firm, approximately 15 minutes.
- Serve with Endive & Apple Salad (recipe below).

Endive & Apple Salad

- In medium bowl, whisk together vinegar, olive oil, salt, and pepper.
- Add the apple slices and endive; toss.

ingredients

Soufflé

- 2 tablespoons butter
- 4 tablespoons all-purpose flour
- 2¼ cups **Grand Cru Gruyère**, shredded
- ¾ cup milk
- 3 egg yolks
- 6 egg whites

Endive & Apple Salad

- 1 tablespoon cider vinegar
- 3 tablespoons extra-virgin olive oil
- ½ teaspoon salt
- ½ teaspoon ground black pepper
- 2 apples, preferably Honeycrisp, cored and thinly sliced
- 2 heads Belgian endive, julienned

“I have worked at Roth Käse for 10 years and I absolutely love it here. I’m also full-blooded Swiss and proud of it.”

Ann Voegeli,
Packaging