

CHEESE SOUFFLE

Ingredients:

6 eggs

3/4 c. grated cheese

4 Tbsp. sour cream

Preheated Oven: 375 degrees

Preparation:

Preheat oven. Grease a soufflé dish (approx. 1.6 liter).

Separate the egg yolks from the whites into two large (mixing) bowls.

Mix the yolks with the cheese into a smooth cream (I use my mixer). Season with freshly ground salt and pepper. Stir in the sour cream to this mixture.

Add a pinch of salt (I use kosher) to the egg whites and beat until stiff peaks form. Delicately fold those into the egg and cheese mixture with a spatula.

Pour into the prepared dish and place into the preheated oven. **RAISE the temp to 500 degrees** and bake for 20 minutes. DO NOT open the oven door for the first twenty minutes. At the end of the twenty minutes, you may open the oven and check to ensure the soufflé is golden brown and cooked through—I do a knife check, if it comes out clean, it's ready.

Serve immediately: while hot!

Serves: 4