

## Cheese Soufflé - Jacques Pépin

### Ingredients

6 tbsp unsalted butter  
¼ cup finely grated parmesan cheese  
6 tbsp all-purpose flour  
2 cups whole milk  
½ tbsp salt  
½ tbsp ground black pepper  
5 extra-large eggs (or 6 large ones)  
2 ½ cups (6 oz) grated Gruyère  
3 tbsp minced chives or garlic  
5-6 cup gratin dish

### Directions

Preheat oven to 400° F.

Grease gratin dish. Sprinkle dish with half the parmesan cheese. In a sauce pan, melt butter. Add flour and whisk well. Cook 10 seconds, whisk in cold milk in one stroke. Bring to a boil until thick and smooth, about 2 minutes. Add salt and pepper. Cool for 10 minutes. Beat eggs in a bowl, add in cheese and chives/garlic. Combine with white sauce. Add to gratin dish. Sprinkle remaining parmesan on top. Bake for 30-40 minutes until brown on top.