
CHIVE AND GOAT CHEESE SOUFFLÉ

BY CHRISTOPHER LEE

This remarkably easy recipe removes the trickiest part of soufflé making—whisking and folding in the egg whites—from the preparation. It produces a wonderfully light, savory soufflé without the unnerving step of incorporating the whipped whites and facing an uncertain outcome. You can make the soufflé base ahead and store it in the refrigerator, even overnight, covered. I love the simplicity of this classic and its delightful pairing with the clean, clear personality of La Sœur Cadette's Bourgogne blanc. Bon appétit!

5 tablespoons unsalted butter	¼ teaspoon ground black pepper,
3 tablespoons Parmesan cheese, grated	preferably Tellicherry
3 tablespoons all-purpose flour	3 extra-large eggs
1 cup whole milk	3 tablespoons chives, chopped
¼ teaspoon kosher salt	1¼ cups fresh goat cheese

Melt 2 tablespoons butter over low heat. Using a pastry brush, coat the inside of a 4–5-cup casserole with the melted butter. Then dust the inside with 2 tablespoons grated Parmesan cheese and set the casserole aside. Melt remaining 3 tablespoons butter in a saucepan over low heat. Whisk flour into melted butter. Continue whisking steadily over low heat for 30 seconds. Raise heat to medium, add milk all at once, and whisk vigorously until mixture is thick and smooth—you now have *sauce béchamel*. Whisk salt and pepper into sauce and pour it into a mixing bowl, scraping pan to extract all the sauce. Set sauce aside.

Crack eggs into a small bowl. After béchamel has cooled for 10 minutes, whisk eggs one by one into béchamel. This is the soufflé base. Stir chives into soufflé base. Crumble goat cheese and fold 1 cup gently into soufflé base, leaving the cheese chunky. Pour soufflé into prepared casserole. Dot surface of soufflé with teaspoonfuls of remaining goat cheese. Sprinkle top of soufflé with remaining grated Parmesan. Bake for approximately 30 minutes in center of oven at 375° F, rotating pan once, until risen and well browned. Check for doneness with a wooden skewer or cake tester; it should come out of the soufflé clean. Serve soufflé immediately with butter lettuce salad dressed with mustard vinaigrette.

Serves 3–4



Christopher Lee is a former head chef of Chez Panisse and Eccolo restaurants in Berkeley and co-founder of Pop-Up General Store in Oakland. Visit his website: oldfashionedbutcher.com.



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ADVENTURES

2017 BOURGOGNE BLANC LA SŒUR CADETTE

Like a lot of scrappy, young Burgundian vignerons who are priced out of the region's hottest real estate, Valentin Montanet is used to working on Burgundy's periphery. Based in the satellite village and AOC of Vézelay, near Chablis, Valentin has demonstrated his talent time and again by crafting stellar wines from this hallowed region with grapes grown off the beaten path. For this *blanc*, he sources Chardonnay from the southern part of Burgundy, near Mâcon. The climate down here is warmer than in frosty Vézelay, but Valentin proves he is as adept with this slice of the area as he is with his home turf. In short, this bottle—delicious, crisp, mineral, and unfussy—delivers Bourgogne *blanc* perfection. With remarkable finesse and versatility, it is well suited to just about every occasion. —TOM WOLF

\$28.00 per bottle \$302.40 per case









2019 LANGUEDOC CABRIÈRES ROUGE SELECTED BY KERMIT LYNCH

Lower your nose into a glass of this inky *rouge*, redolent of dark fruit, black olive, and *garrigue*, and you know immediately where you are: the south of France. More specifically, you are in Cabrières, one of the great, underrated communes of the Languedoc, situated an hour due west of Montpellier. Here, in the high-elevation hills, where the days are warm and the nights are cool, Jean-Claude Zabalía crafts this red that displays a sneaky amount of minerality and finesse despite its rustic quaffing soul. This is the first vintage in which “Cabrières” has been allowed to join “Languedoc” on the label, perhaps a sign that French wine authorities have finally recognized the potential of this commune. Kermit has been a fan—and friend—of Zabalía for decades, and we hope you will also appreciate this example of Languedocian charm. —TOM WOLF



\$14.00 per bottle \$151.20 per case

					
2017 Bourgogne Blanc <i>La Sœur Cadette</i>	Chardonnay	30-year-old vines Clay, limestone	Serve <i>cold</i> 48–52° F Do not decant	Meyer lemon, green apple, pear Mineral, crisp, versatile	Drink now
2019 Languedoc Cabrières Rouge <i>Selected by Kermit Lynch</i>	50% Syrah, 35% Grenache, 10% Carignan, 5% Cinsault	30-year-old vines Schist	Serve <i>slightly cool</i> 58–62° F Decant optional	Dark fruit, black olive, <i>garrigue</i> Rustic, mineral, mouth-coating	Drink now

KERMIT LYNCH WINE MERCHANT

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