

## **Chanterelles Soufflé**

**As featured in Fall 2009 Newsletter**

2 cups Chanterelles, finely chopped  
(other types of mushrooms work just as well)  
3 green onions, chopped  
1 clove garlic  
6 T. butter, divided  
1 c. milk  
4 T. flour  
2 T. sherry  
salt and pepper  
cayenne  
½ cup Gruyere cheese, grated  
4 eggs, separated



Preheat oven to 350 degrees

Melt 2 T. butter in a large frying pan. Add mushrooms, green onions and garlic. Cook until liquid evaporates and mushrooms are dry.  
Set aside.

Melt remaining butter, add flour and milk to make a white sauce. Add sherry and cheese, and salt, pepper, and cayenne to taste. Stir until smooth. Remove from heat, and add lightly beaten egg yolks. Add mushroom mixture to sauce.

Beat egg whites until very stiff and fold them carefully into the sauce.

Pour in ungreased 1½ qt. soufflé dish. Set dish into a pan of water.  
Bake at 350 for 50 to 60 minutes.

Open a bottle of your favorite Papapietro Perry wine and enjoy!