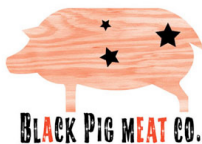


zazu
kitchen + farm



grilled asparagus w/ a fallen goat cheese souffle

serves 6

this dish is great for brunch, lunch or a starter!

1/4 cup freshly grated parmesan cheese

nonstick spray

4 tablespoons unsalted butter

1/4 cup flour

1 1/2 cups milk

3/4 cup goat cheese

3 eggs, separated

Preheat the oven to 400. Prepare the ramekins with nonstick spray and a sprinkling of grated parmesan cheese and place in a baking dish. In a small sauce pan on medium heat, combine the flour and the butter with a whisk. Once the butter is melted and the butter & flour are well combined, slowly pour in the milk while whisking. Reduce the heat to low and continue stirring about 5 minutes. Remove from the heat. Once cool, add the goat cheese and the yolks. In another bowl, whip the whites and fold into the cheese mixture. divide among the ramekins and place in a baking dish. Pour water into the baking dish, half way up the ramekins. bake until set when shaken, about 30 minutes. You can serve immediately or let cool and reheat to serve. We serve these with grilled or roasted asparagus and a little white truffle oil.