



Soufflés
with Chef Bridget Charters

Savory Soufflé Base
Ham and Mushroom Soufflé
Sweet Soufflé Base
Chocolate Soufflé

Equipment:

- 6 [souffle ramekins](#)
- Measuring spoons
- Measuring cups
- Small pan
- Chef knife
- Paring knife
- Pastry brush
- Medium heavy-bottom sauce pan
- Mixing bowl
- Pyrex dish or baking sheet
- Large spoon or pastry bag
- Wooden spoon
- Sheet pan

Ingredient List:

- 7 tablespoons butter
- 6+ tablespoons flour
- 3 cups milk
- Salt and pepper to taste
- Pinch of cayenne
- Pinch of nutmeg
- 2 large eggs
- 3 egg yolks
- 11 egg whites
- 1 cup Gruyere Cheese, coarsely grated
- ½ cup minced ham

- 8 mushrooms minced and sautéed with 2 tablespoons minced chives or shallots
- 1 vanilla bean, split in half lengthwise
- ½ cup sugar
- ¼ cup liqueur - Grand Marnier, Tuaca, Frangelico....
- ¼ cup powdered sugar
- ¼ cup crème de cacao for the liqueur
- 4 ounces melted dark chocolate
- Cocoa for dusting