

# Truffle Shuffle

## Cheese and Chocolate Soufflé

### Mise en Place

Cheese grater  
Microplane  
Knife  
Cutting board  
A few small bowls

2 medium saucepans  
Whisk  
Rubber spatula  
2 Large bowls  
**Electric mixer**

Offset spatula  
**Paring knife**  
Sheet tray  
8 - 6oz ramekins  
Pan spray

### Ingredients

\* Please keep refrigerated before class \*

#### For the Cheese Soufflé

1 oz parmesan cheese  
85 grams (3 ounces) sharp  
cheddar cheese  
1 clove garlic  
1 jar truffle Carpaccio  
5 egg whites  
4 large egg yolks  
3 tablespoons butter  
28 grams (3 ½ tablespoons) all  
purpose flour

225 grams (1 cup) whole milk  
5 grams (1 teaspoon) dijon  
mustard  
Balinese Truffle Salt, to taste  
2 grams (½ teaspoon) cream of  
tartar

#### For the Chocolate Soufflé

60 grams (4 tablespoons) butter  
120 grams (¾ cup) dark  
chocolate

3 egg yolks  
5 grams (1 teaspoon) vanilla  
2 grams (½ teaspoon) cream of  
tartar  
3 egg whites  
38 grams (3 tablespoons) sugar  
+26 grams (2 tablespoons) for  
the ramekins

### Make the Cheese Soufflé

1. Preheat oven to 400F
2. Grate the parmesan cheese. Grate the cheddar cheese. Mince the garlic. Hache half of the Truffle Carpaccio.
3. Separate the eggs (5 whites & 4 yolks for cheese) (3 whites & 3 yolks for chocolate)
4. Spray 4 ramekins with pan spray. Coat the sprayed ramekins with parmesan cheese.
5. In a medium saucepan, melt the butter and sautee the garlic for 1 minute. Add in the flour and cook for 2 minutes.
6. Stream in the whole milk and whisk until the mixture has thickened. Remove from the heat
7. Add in the dijon mustard and grated cheese. Season with Balinese Truffle Salt to taste. Set aside and allow the mixture to cool for a few minutes.
8. Once slightly cooled, whisk in the egg yolks
9. In a separate bowl, whisk together 5 egg whites and ½ teaspoon of cream of tartar. Whip until soft peaks are formed.
10. Gently fold the egg white mixture into the cheese mixture in three additions.
11. Transfer the mixture to your cheese lined ramekins. Fill to a little below the rim of the container. Using a paring knife, run the blade around the soufflé creating a channel between the ramekin and batter.

12. Bake at 400F for 15-20 minutes or until they have risen out of the ramekins and the top has become golden brown.

### Make the Chocolate Soufflé

1. Put 1" of water in a medium saucepan over high heat and bring to a boil.
2. Place a medium heat safe mixing bowl over the pot of boiling water. Add the butter and chocolate and mix with a rubber spatula until melted and well combined.
3. Whisk in three egg yolks, vanilla, and a pinch of kosher salt.
4. In a separate large mixing bowl, beat three egg whites until frothy.
5. Add in 3 tablespoons of sugar and the cream of tartar and beat until they reach stiff peaks. Be careful not to over beat.
6. Carefully fold the egg white mixture into the chocolate mixture in three additions.
7. Portion your batters into four ramekins and use an offset spatula or the flat side of a knife to scrape the mixture so it is even and flat on the top.
8. Using a paring knife or your finger, trace the edge of the ramekin to create a channel between the soufflé mixture and ramekin. This will help ensure a nice rise.
9. Place all the soufflés on a sheet tray and bake at 400F for 10-15 minutes. It is done when the soufflé has risen out of the container, the top is fully set. It will jiggle just slightly.