

savory pumpkin soufflé with sage and brown butter



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difficulty: INTERMEDIATE

prep time: 1 HOUR

serves: 4

ingredients

- 3 tablespoons butter, plus more for baking dishes
- 2 tablespoons grated parmesan cheese
- 1/2 small yellow onion, finely chopped (1/2 cup)
- 1 small garlic clove, minced
- 1 teaspoon fresh sage, finely chopped
- 1/2 teaspoon kosher salt
- 1/4 teaspoon ground pepper
- 1 tablespoon unbleached all-purpose flour
- 1/2 cup whole milk
- 3/4 cup coarsely grated Gruyere cheese
- 1 cup canned pumpkin puree
- 3 large eggs, separated

directions

Preheat oven to 375°F. Butter four 3/4-cup ramekins. Add the parmesan cheese and dust the insides of the ramekins until the cheese fully covers the butter, then set ramekins aside.

In a medium saucepan, melt 3 tablespoons of butter over medium-low heat. Cook the butter until it foams and then subsides, and then becomes a light amber color. Add onion, garlic, and sage; season with salt and pepper. Cook, stirring often, until onion is softened, about 2 minutes. Stir in flour; cook, stirring, 2 minutes.

Gradually whisk in milk; simmer, whisking constantly, until thickened, about 2 minutes. Remove from heat, and stir in 1/2 Gruyere cup cheese. Whisk in pumpkin puree, then egg yolks, one at a time.

In a clean mixing bowl, beat egg whites with a pinch of salt until stiff peaks form. Whisk 1/4 of the whites into cheese mixture. Using a rubber spatula, gently fold in the rest. Place ramekins on a rimmed baking sheet. Pour mixture evenly into ramekins; sprinkle with remaining cheese. Bake until puffed and golden brown, 15 to 20 minutes.

ratings & reviews



“Best soufflee I’ve ever made! Highly recommend!”

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