

Bacon & Leek Egg Souffle

Ingredients:

1 stick plus 1 tbl. unsalted butter
4 leeks, cut into ½ inch slices
1 cup Parmesan cheese
½ cup all-purpose flour
2 ½ cups milk
6 large eggs, yolks and whites separated
½ lb. bacon, cooked and crumbled into small pieces
1 cup Gruyere cheese, shredded
1 tbl. fresh dill, minced
1 tbl. fresh chives, minced

Directions:

Preheat oven to 400°. Heat 1 tbl. of butter over medium heat in a large skillet. Once melted, add in leeks and cook until softened, about 5 minutes. Season with salt and pepper and set aside.

Generously spray a 9-inch pie dish with non-stick spray. Pour and evenly spread ½ cup of Parmesan cheese on the bottom of the pan.

In a saucepan over medium heat, melt 1 stick of butter. Whisk in flour until well combined. Slowly pour in milk and whisk constantly, adding salt and pepper. Whisk until soufflé base is smooth and thickened and heated through.

Once soufflé base is ready, remove from heat and transfer to a large mixing bowl. Beat in egg yolks, two at a time on high speed. Once, all yolks are added beat for 30 more seconds on high speed. Mix in leeks, bacon, Gruyere, remaining Parmesan, and herbs and beat until combined.

Beat egg whites separately on high speed until soft peaks form. When ready, fold egg whites into soufflé base. Pour mixture in a pie dish and bake 35-40 minutes until golden.

~ Credit: kaitlynkirby.com