

## MIXED MUSHROOMS SOUFFLE

*(from the Bewitching Kitchen)*

butter and breadcrumbs to coat the dish  
1 T olive oil  
1 shallot, minced  
10 ounces of a mixture of mushrooms, diced  
*(I used ¾ of fresh shiitake, ¼ of cremini)*  
salt and pepper

4 egg whites + pinch of salt

*for the bechamel base*

2 + ½ T butter  
2 + ½ T flour  
¾ cup whole milk, hot  
salt, pepper, dash of ground nutmeg  
3 egg yolks  
¼ to ¾ cup grated gruyere cheese

Prepare your baking dish (8 inch diameter, 3 inches tall; about 6 cups volume) by coating it with butter and sprinkling bread crumbs inside, tapping out the excess.

Break the eggs and separate yolks and whites – allow the whites to sit at room temperature while you prepare the béchamel base.

Heat the olive oil in a skillet, add the shallots, cook until translucent and starting to get golden. Add the mushrooms, season with salt and pepper, and cook stirring a few times, until they release all their liquid and it completely evaporates. It is important to have the mushrooms without excessive moisture. Transfer to a plate to cool slightly, trying to spread them out as much as possible to release steam.

Prepare the bechamel sauce by melting the butter in a saucepan, adding the flour and cooking for a few minutes, stirring constantly. Add the warm milk all at once, season with salt, pepper, and nutmeg, and cook until it thickens (about 5 minutes on low heat). Remove from the heat, let it cool slightly, then add the egg yolks, one at a time. Reserve.

When it is time to bake the souffle, add the mushrooms to the bechamel base, mix well. Add the grated cheese, a little at a time, mixing to incorporate (you may not need to use it all, do not make the batter too heavy).

Beat the egg whites with a pinch of salt in a very clean bowl using an electric mixer until they form soft peaks. Add ¼ of the egg white mixture to the mushroom/cheese base, and mix well. Now, working gently, incorporate the rest of the beaten egg whites, carefully folding it, trying not to lose too much volume. Pour the batter into the prepared dish and bake in a heated 420 F oven for 30-35 minutes, reducing the temperature to 375 F as soon as the dish goes in. Remove from the oven and serve right away.