



RECIPES FROM: chimacum corner farmstand

This recipe is very simple and takes only 20 minutes to make. The eggs from our local farms are gorgeous — the yolks produce a sunny glow in each souffle, and our local cherve in June is bursting with flavor. This recipe is perfect served with a baguette and salad – for lunch or dinner. Try it with a couple of slices of bacon and toast for breakfast.

SIMPLE CHEVRE SOUFFLE (serves 4)

Ingredients:

About 1 cup crumbled Mystery Bay Chevre
About 2 tablespoons Organic Valley cream cheese
2 tablespoons Mystic Lake Dairy mayonnaise
4 tablespoons Fresh Breeze or Organic Valley milk
4 Finnriver or SpringRain Farm eggs
Healthy pinch herbes de Provence (now in our spice section at the store!)
Fresh ground pepper

Instructions:

Pre-heat oven to 425 degrees. Place cheese, mayonnaise, milk and eggs in a bowl and beat with a hand-held mixer until frothy. Add herbs and pepper and beat again. Divide into four 6-7 ounce ramekins. Bake for about 15-20 minutes peeking frequently, but not opening the oven until the soufflé begins to turn golden brown on top.

Variation:

Replace the Chevre with an equal amount of Mount Townsend Creamery's Fromage Blanc and the Herbs de Provence with 1/4 cup chopped fresh chives. In the test kitchen we tried both recipes — they tasted very different, but equally good. We thought that the Fromage Blanc and chive version might be better suited to breakfast with some bacon and toast. Try them both!

