

## Michael Landis Cheese Pairings & Recipes

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*Recipe featured at the Aprons Cooking School – Cheese, Wine & Dinner*

### *Chavrie Goat Cheese Soufflé Paired with Chateau Ste Michelle Columbia Valley Riesling*

#### Chavrie Goat Cheese

A purely spreadable, ultra smooth goat cheese with a fresh burst of flavor in every bite. Chavrie®, the first and finest American goat cheese, was introduced in 1989 in its soon-to-be-classic pyramid shape. Since then, Chavrie® has now expanded to include three exciting ways to enjoy the fresh, creamy taste of our goat cheese: pyramids and logs. The harmony between our animals, farmers, and nature imparts an exceptional purity and quality to the milk produced on our goat farms, which in turn creates unsurpassed levels of flavor and wholesome goodness in our cheeses.

#### Chateau Ste Michelle Columbia Valley Riesling

Our Columbia Valley Riesling is a blend of Riesling from throughout Washington's Columbia Valley. The wine offers crisp apple aromas and flavors with subtle mineral notes. This is our everyday Riesling that is a pleasure to drink and easy to match with a variety of foods. Loaded with fresh Jonathan apple-flavored fruit, the sweetness is nicely balanced by the fresh, natural acids. Highlights of cinnamon and caramel add further pleasure to a wine with wide appeal.



*Chavrie Goat Cheese Soufflé*

Preparation 30 mins Serves 4

#### Ingredients

- 1 pkg (5.3oz). Chavrie goat cheese
- 1 Tbsp. BelGioioso Parmesan cheese (grated)
- 1 Tbsp. Butter to coat the ramekin (soufflé dish)
- 1 Tbsp. All purpose flour to coat ramekin (soufflé dish)
- 2 Tbsp. Butter
- 2 Tbsp. All purpose flour
- 4 oz. Milk
- 4 ea. Egg yolks
- 1 tsp. Dry mustard
- 3 ea. Egg whites

#### Instructions

Preheat oven to 400° F.

Butter and flour a 8 oz. soufflé ramekin and refrigerate until ready to use.

Melt the butter in a 1 qt. heavy gauge saucepan over medium heat add the flour and cook for 1 minute.

Add milk and simmer on low heat for 3-5 minutes stirring frequently.

Remove the saucepan from the heat and stir in the Chavrie, Parmesan cheese and dry mustard.

Season to taste with salt and white pepper.

Temper in the egg yolks mixing well and transfer the mixture to a stainless steel mixing bowl, cover with plastic wrap, set aside and keep warm.

Whip the egg whites in a mixer to a soft peak.

Gently fold ½ the whipped egg whites into the Chavrie mixture, mixing well then repeat with the remaining half of the whipped egg whites.

Transfer into the butter floured ramekin and bake in the preheated oven for 15 – 20 minutes until the soufflé rises and is golden brown. Serve immediately.

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*More Cheese recipes and pairings can be found at [www.mdlandis.com](http://www.mdlandis.com)*