



Corn and Basil Souffle

Ingredients:

4 ½ tablespoons unsalted butter, divided plus more for greasing dish
3 ears corn, shucked
3 scallions, thinly sliced (about ½ cup)
kosher salt and freshly ground black pepper
2 tablespoons chopped fresh basil
3 tablespoons all purpose flour
1 cup whole milk, warmed through (in a saucepan or microwave)
4 large egg yolks, at room temperature 30 minutes
1 cup coarsely grated extra sharp cheddar, preferably white
Pinch cayenne (mingy or generous, as you like)
5 large egg whites, at room temperature 30 minutes

Directions:

Preheat oven to 400F with rack in middle.
Generously grease dish with some butter.
Shave kernels from corn with a large knife. Remove any silk.
Melt 1 ½ tablespoons butter in a 10 to 12 inch heavy skillet over medium high heat until foam subsides.
Add scallion and cook until just wilted, about 2 minutes.
Add corn, ¼ teaspoon each kosher salt and freshly ground black pepper, and saute 2 minutes more.
Remove from heat and add basil.
In a 2 to 3 quart saucepan, melt remaining 3 tablespoons butter over medium heat. Once foam subsides add flour and cook, whisking constantly,

2 minutes (this is enough time to remove a floury taste from finished dish). Slowly add milk, whisking, then continue to cook until mixture is thickened, 2 to 3 minutes. Remove from heat and add yolks, one at a time, until combined.

Whisk in cheese, cayenne, and $\frac{1}{4}$ teaspoon each salt and pepper. It's okay if mixture isn't completely smooth.

Transfer mixture to a large bowl. Cool to room temperature. **At this point, the base can be made, left covered at room temperature, for 2 hours.

Using a standing mixer, beat egg whites with a pinch of salt on medium high speed until firm peaks form.

Fold $\frac{1}{3}$ of whites into cheese base to lighten. Then fold in remaining whites (thoroughly, so no white streaks are present). Fold in corn mixture until just combined.

Place baking dish on a 4 sided baking pan.

Transfer souffle mixture to dish and place in oven. Bake until puffed and browned in spots (it should still jiggle slightly when moved), 30 to 35 minutes.

Remove from heat and let stand at least 5 minutes before serving.