

Spinach and Green Garlic Soufflé | SERVES 4

You'll want to make this soufflé when the garlic is most tender and subtle, which is when the leaves are still green. Examine the heads before chopping them. If the outer layer is fibrous, like moist parchment, remove it, then quarter the head. If cloves or a stem have formed, remove the parts that are tough, then finely chop the rest. This is perfect for Sunday brunch, following a Saturday's trip to the market.

THE GARLIC INFUSION

**¾ to 1 cup minced green garlic,
about 5 small heads**
1 cup cream or half-and-half
1 thyme sprig

THE SOUFFLÉ

**4 tablespoons unsalted butter, plus
extra for the dish**
**½ cup freshly grated Parmesan
cheese**
**1 bunch spinach, stems removed,
or 12 to 16 ounces loose,
young spinach leaves**
4 tablespoons all-purpose flour
1½ cups milk
sea salt and freshly ground pepper
**1 scant cup (about 4 ounces)
mild goat cheese**
4 egg yolks
6 egg whites

1. Preheat the oven to 375°F. Butter a 6-cup soufflé dish or gratin dish and dust it with a few tablespoons of the Parmesan cheese.
2. Put the garlic, cream, and thyme in a small saucepan over low heat. Bring slowly to a boil, then turn off the heat, cover, and let steep for 15 minutes.
3. Wash the spinach well, then wilt it in a skillet with the water clinging to the leaves. Tip it into a colander, press out the moisture, then finely chop.
4. Melt the 4 tablespoons butter in a saucepan, stir in the flour, and cook for 1 minute while stirring. Whisk in the milk and stir until it thickens. Add 1 teaspoon salt, then stir in the goat cheese and remaining Parmesan. Turn off the heat and stir in the egg yolks, spinach, and the garlic-cream mixture. Season with pepper.
5. Whisk the egg whites with a pinch of salt until they form firm peaks that are just a bit on the soft side. Fold the whites and base together. Scrape the batter into the prepared dish and bake until golden brown and set, about 25 minutes for a gratin dish, 30 minutes if using a soufflé dish.