



Whole Food's Pancetta and Pesto Souffle

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Ingredients

Butter or oil for the baking dish
6 large eggs
4 oz. pancetta
1/2 cup pesto (recipe below)
1 cup milk
1/2 cup grated Parmigiano-Reggiano
3 tablespoons flour
1/2 teaspoon freshly ground pepper

Pesto:

3 cups basil leaves
1/2 cup Parmesan
2 cloves of garlic, minced
1/3 cup pine nuts, toasted
1/2 to 3/4 cup olive oil
Salt/pepper

Instructions

Pesto: Place all but the olive oil in a food processor. Pulse until combined and then add olive oil and pulse again to desired consistency.

Preheat oven 350. Butter 8 (6-ounce) ramekins or a 1.5-quart dish. Separate egg yolks from egg whites and allow both to come to room temperature. In a sauté pan over medium heat, fry pancetta until crisp. Drain on a paper towel, chop finely and set aside. In a large bowl, whisk together pesto and egg yolks. In a saucepan, heat milk to a simmer and whisk in cheese until melted add flour and pepper (will thicken

immediately). Pour into pesto/egg mixture and whisk until combined. Allow to cool.

In a medium bowl, beat egg whites with an electric mixer until stiff peaks form. Fold egg whites and pancetta into pesto mixture. Do not overwork or the egg whites will deflate. Spoon batter into ramekins or souffle dish and transfer to a baking sheet. Bake until puffed and golden, 18 to 25 minutes for the ramekins, 30 minutes for the souffle dish. A thin knife inserted in center should come out just slightly moist. Serve immediately, souffles deflate quickly.