



Amy Finley's Gilfeather Turnip Soufflé

Serves 1

1 ½ lbs Gilfeather turnip, peeled and diced
4 oz. bacon, in ½" slices
1 onion, finely diced
4-6 oz. sharp cheddar cheese, shredded
¼ c. chopped chives
2 eggs, separated

1. Bring a medium saucepan of salted water to a boil, add the Gilfeather turnips, and simmer until very tender, about 20-25 minutes.
2. Preheat the oven to 400°F with a rack in the middle. Brush a 4-cup soufflé dish with melted butter, then dust it with parmesan cheese.
3. In a small frying pan, cook the bacon until crispy. Use a slotted spoon to set the bacon aside to cool, then cook the onion in the rendered bacon fat over medium-low heat until golden and caramelized, about 8-10 minutes.
4. When tender, drain the turnip then puree in a food processor until smooth. Transfer the puree to a medium mixing bowl.
5. Stir three-quarters of the bacon, cheese, and chives into the Gilfeather turnip puree, saving the rest for the top.
6. Beat the egg yolks, then stir into the turnip mixture until evenly incorporated. The mixture should be fairly loose and wet.
7. In a clean metal bowl, beat the egg whites until they are glossy and opaque white and hold stiff peaks. Do not overbeat or the mixture will deflate. It's better to underbeat than overbeat! What we're doing here is capturing air, suspending it in a protein matrix created by the beaten egg whites.
8. Stir about one-fourth of the beaten egg whites into the turnip mixture, just to lighten it up – literally making it less heavy so that when we fold in the rest of the egg whites, the weight of the batter doesn't expel all the air.
9. Carefully fold the rest of the egg whites into the turnip mixture, being careful not to overmix.
10. Transfer the batter to the prepared soufflé dish. Top with the remaining cheese, chives, and bacon. Place the dish on the center rack and bake for 40 minutes without opening the oven door. If you want to check the soufflé's process, use only the oven lights.

11. After 40 minutes, carefully open the oven and check the soufflé by giving it a light jiggle. It should still have a little wobble in the center. If it seems wet, carefully close the oven door and bake another 5 minutes.
12. Serve the soufflé immediately. Enjoy!

Any reference to commercial products, trade names, or brand names is for information only, and no endorsement or approval is intended. University of Vermont Extension, and U.S. Department of Agriculture, cooperating, offer education and employment to everyone without regard to race, color, national origin, gender, religion, age, disability, political beliefs, sexual orientation, and marital or familial status. Issued in furtherance of Cooperative Extension work, Acts of May 8 and June 30, 1914, in cooperation with the United States Department of Agriculture. University of Vermont Extension, Burlington, Vermont. January 2026.