

Soufflé a la Hurley

Legendary Racer Cooks Up a Storm

Porsche Panorama

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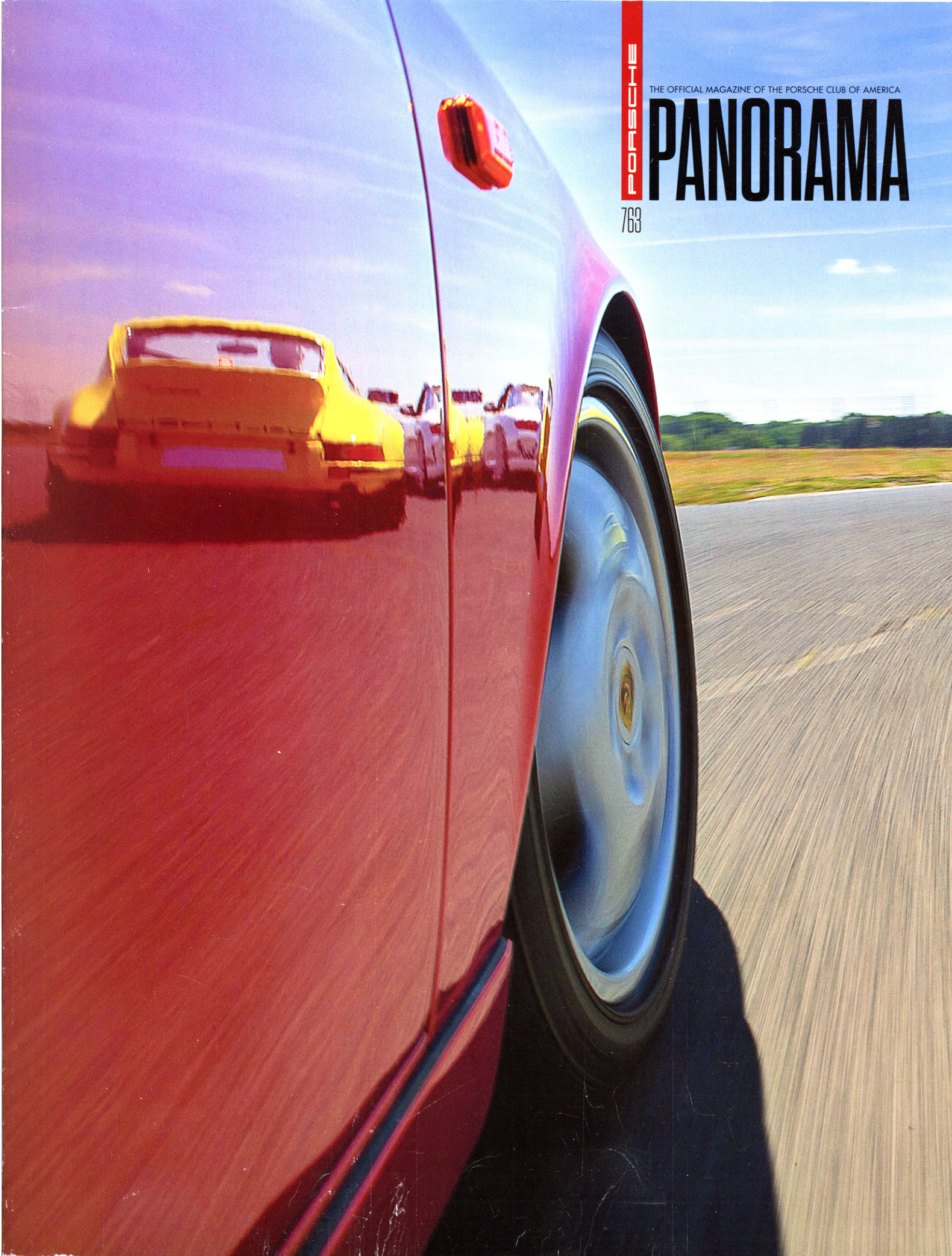


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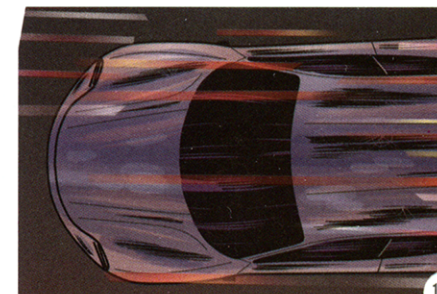
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Soufflé à la Hurley

ON THE BANKS OF DAYTONA OR IN THE
KITCHEN, HURLEY HAYWOOD IS A WINNER

STORY BY **SEAN CRIDLAND** PHOTOS BY **STEVE HILL**

HURLEY'S CHEESE SOUFFLÉ

INGREDIENTS

1 tablespoon grated Parmesan cheese
1 teaspoon butter
3 tablespoons flour
3 tablespoons butter
1 cup boiling milk
1/2 teaspoon salt
1/8 teaspoon freshly ground pepper
Pinch of cayenne pepper
Pinch of nutmeg
4 egg yolks
1 cup Gruyere cheese (grated)
5 egg whites
1/4 teaspoon cream of tartar

EQUIPMENT NEEDED

6-cup soufflé mold
2.5-quart sauce pan
Spatula
Wire whip (or mixer)
Authentic chef's toque

LIKE SO MANY OF US STUCK AT HOME during the COVID-19 pandemic of 2020, legendary Porsche racer Hurley Haywood has pulled out all the stops to keep himself from going stir crazy. But one can only polish the Le Mans, Daytona, and Sebring trophies so many times. He and husband Steve have already watched every episode of *Tiger King*, *Downton Abbey*, *Breaking Bad*, and *Judge Judy*. Even their faithful dog Watkins gets bored playing fetch after a few dozen retrievals. Eventually, it's time to cook!

That's nothing new for Haywood, who has always loved good food and fine libations. As a boy in the 1950s, he spent a lot of time pestering the kitchen staff in his grandmother's Wheaton, Illinois estate. Young Hurley always wanted to know what they were making, what kind of ingredients they were using, at what temperature the oven was set, and why they were chopping or mixing with this or that technique. He loved the food they served and wanted to know how to do it himself. It was a curiosity that never abated, either as a teen traveling Europe with his parents or later, when he revisited the continent during his racing career.

As team director Manfred Jantke would recount, Hurley got on well with the staff wherever they stayed, learning from them and sharing some of his own recipes. Haywood loved the food and wanted to know how he could re-create everything at home for friends and family.

Now that he's not racing, and especially with the pandemic keeping him at home, he's been cooking more than ever. With that in mind, he's sharing with our readers one of his favorite dishes, based on a recipe by Julia Child, his version of a Gruyere cheese soufflé. Or as we call it, Soufflé à la Hurley.



■ Haywood likes a neat and orderly kitchen, with tools and ingredients laid out in perfect order. Chef's toque is optional, but contributes to the proper flavor and atmosphere.

■ Hurley has already buttered and lightly coated his mold with Parmesan cheese.

■ Milk is ready to boil. Yolks and whites are separated.

■ The oven is pre-heated to 400 degrees.



■ Melt 3 tablespoons of butter over medium heat in a saucepan and stir in 3 tablespoons of flour. Cook for two minutes, making sure not to brown the mixture. Then stir in 1 cup of boiling milk. Blend well. Add seasonings.



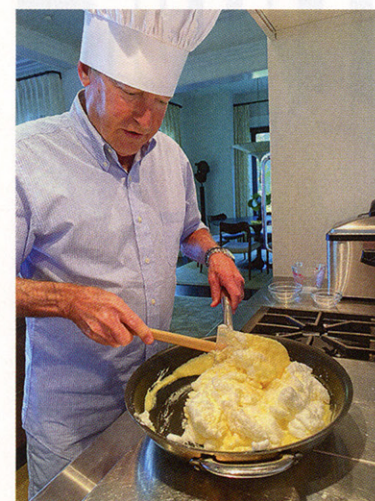
■ Slaving in a hot kitchen requires an occasional sip of a cool drink, in this case a Tanqueray gin and tonic. This step may need repetition.



■ No packaged, shredded cheese for Hurley Haywood. He likes to grate his own Gruyere.



■ Haywood uses a KitchenAid Custom to foam the egg whites. Add cream of tartar and a pinch of salt.



■ Hurley adds the whites and most of the Gruyere, folding and refolding. Do not over mix. Streaks are OK.



■ Bake for about 30 minutes until golden brown. Do NOT open the oven door during this time.



■ The whites are now a perfectly airy consistency, slightly stiff, but not over beaten into a meringue.



■ Then, carefully, he pours the "batter" into the buttered soufflé mold and sprinkles remaining Gruyere on the top.



■ Remove and serve immediately, using two spoons. To avoid deflating the soufflé, avoid serving from the bottom.



■ Hurley has already gradually mixed in his egg yolks to the butter and flour to make a creamy base. Now add whites.



■ Carefully place the dish onto the middle shelf of the oven. Turn the heat down to 375 degrees.



■ Voilà! The perfect Soufflé à la Hurley: light, airy, creamy in the center, top puffed to a golden brown. Serves 4. 🍴