



In 1742, a French master cook invented the soufflé.

SPOTLIGHT ON

Soufflés

Under-whip the egg whites and the dish won't rise. Whip them too much and you'll get a deceptively fluffy mound that deflates within seconds of leaving the oven. Attempting the perfect soufflé can drive even the most skilled chef a little batty, but Daniel Rose has never shied away from a challenge. The Chicago native's route to culinary stardom involved working alongside Michelin-starred chefs throughout France and opening a 16-seat restaurant around the corner from the Louvre. The same year Rose closed Spring, the aforementioned brasserie that catapulted him to fame, his first stateside venture, **Le Coucou in New York City**, won the James Beard Award for best new restaurant in the nation. According to Rose, the restaurant's name roughly translates to "someone who is sweetly crazy." Truth is, you'd be mad not to order the *Chiboust a la Vanille*—a free-form soufflé served atop seasonal fruit (think red wine-poached cherries in the summer or figs in the fall) and sprinkled with lime zest.

A TALL ORDER



MINNEAPOLIS

This seasonal sweet from **Edwards Dessert Kitchen** boasts a molten chocolate center and spiced orange crême anglaise.



SAN JOSE, CA

Rest assured, **Le Papillon's** Grand Marnier soufflé with fresh berries tastes as good as it looks.



DALLAS

Rise No. 1 offers nearly 40 sweet or savory soufflés, but you can't go wrong with the classic ham and Gruyere.



SAN DIEGO

If the pear soufflé with caramel sauce doesn't interest you, wait a few weeks. **Herb & Wood's** rotating flavors include peach, huckleberry, and mango Thai basil.