

Corks & Cuisine



October 2009

The Wine & Food Festival is pleased and excited to welcome back Executive Chef Bernard Guillas! Chef Bernard will be conducting our Master Chef Hands-On Class and our Master Chef Demonstration Class. You won't want to miss this talented and dynamic chef – plan to attend one, or both, of his classes in May!

Award-winning **Chef Bernard Guillas** joined La Jolla Beach & Tennis Club, Inc. as executive chef in June 1994. Guillas is responsible for directing the resort's three restaurants and all catering operations for the La Jolla Beach & Tennis Club, the Shores Restaurant at the La Jolla Shores Hotel, and the landmark Marine Room restaurant. As executive chef, Guillas oversees all menus, wine lists, and special events.



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Chef Bernard began his formal training in 1978 as apprentice to legendary chef Georges Paineau in Questembert, France. He moved to Washington, DC in 1984 to work under Pierre Chambrin, former White House executive chef, at Maison Blanche. In 1989, he moved to San Diego and spent five years at the Grant Grill prior to joining the La Jolla Beach & Tennis Club. In 2001 he was inducted into the International Restaurant & Hospitality Rating Bureau's American Chefs' Hall of Fame. Guillas is one of only fourteen chefs to receive this honor.

Chocolate Soufflé

Bernard Guillas

- 10 oz semisweet chocolate, chopped, preferably Callebaut or Godiva
- 6 large egg yolks
- 1/4 cup granulated sugar
- 2 tablespoons sweet butter, melted
- 6 large egg whites
- 1/4 teaspoon cream of tartar
- Pinch salt
- 1 tablespoon Grand Marnier

- 1 tablespoon sweet butter, softened
- 1/4 cup granulated sugar
- 8 ounces chocolate, cut into eight pieces
- 2 tablespoons powdered sugar
- 1 pint vanilla ice cream

Preheat oven to 375° F. Lightly butter eight 3/4 cup soufflé dishes. Coat with sugar. Set aside.

Melt the chocolate in top of a double boiler set over simmering water, stirring, until smooth. Remove the chocolate from heat. Add the egg yolks, one at a time, whisking well. Add butter. Transfer to a large mixing bowl. Beat egg whites, cream of tartar and pinch of salt until soft peaks form. Add sugar. Beat to stiff peaks. Mix a quarter of the egg whites into chocolate. Gently fold in the remaining egg whites with a rubber spatula. Fold in Grand Marnier.

Spoon mixture into prepared soufflé dishes. Place one piece chocolate in center of soufflé dish. Bake on baking sheet in center of oven for 13 minutes or until nicely puffed.

Dust the top of the soufflé with powdered sugar before serving. Top with vanilla ice cream.



This recipe and many more can be found in the
MSU Billings Foundation Wine & Food Festival 15th Anniversary Cookbook
Available at the Montana State University Billings Foundation, 2615 Virginia Lane, Billings, MT (406) 657-2244

Save the Date!!! 18th Annual Wine & Food Festival May 10-15, 2010