

GOUGÈRES

Gougères originate from Burgundy, where they are served at nearly every wine tasting and drinks party. These delightfully cheesy choux pastries are usually made purely with Gruyère or Comté cheeses and vary in size from the large fist-sized to the more delicate bite-sized. Enjoy them with an aperitif or serve them with (or in) soup.

Makes: 12 tablespoon-sized gougères

Prep time: 5 minutes

Start-to-finish: 30 minutes

Advanced prep: Can be made ahead of time, and warmed before serving.

Special equipment: baking sheet, sturdy whisk (optional), pastry bag (optional)

	Traditional Cheese	Cheese + Chilli Pepper	Cheese + Sundried Tomato	Cheese + Pancetta
Ingredients:				
Butter	65 gm	65 gm	65 gm	65 gm
Water	120 gm	120 gm	120 gm	120 gm
Salt	1/4 tsp	1/4 tsp	1/4 tsp	1/4 tsp
Flour	90 gm	90 gm	90 gm	90 gm
Eggs	3 medium	3 medium	3 medium	3 medium
Cheese (hard*), grated	70 gm	70 gm	70 gm	70 gm
Pepper	pinch	pinch	pinch	pinch
Nutmeg	pinch	pinch	pinch	pinch

Variations:

Chilli peppers, medium strength + finely chopped	1 tsp		
Sundried tomatoes in oil, drained + chopped		40 gm	
Smoked pancetta slices, finely cut			50 gm

* Parmesean, Cheddars, Gouda

1. Preheat the oven and baking sheet to 180C.
2. Place the water, butter and salt in a saucepan and bring to a boil.
3. Reduce the heat to low and add the flour, stirring vigorously with a wooden spoon or sturdy whisk until mixture pulls away from the sides of the saucepan and the excess fluid is removed.
4. Add the eggs one at a time, beating well after each one until the batter becomes smooth.
5. Stir in the cheese, pepper, nutmeg and any variation ingredient.
6. Remove the baking sheet from the oven and place a sheet of baking parchment on it.
7. Use two tablespoons to scoop out the batter onto the parchment paper. The dollops should be about the size of a 2 pound coin. You can also use a pastry bag to extrude the batter onto the sheet.
8. Bake for 20-25 minutes until golden brown.
9. Serve slightly warm or at room temperature.