

RECIPE

Gruyère Gougères



Makes **about 30 gougères**

Ingredients

- 1 cup water
- 1 stick butter, in tbsp chunks (6 tbsp also works)
- 1½ tsp kosher salt, or 1 tsp sea salt
- 120 g flour
- 4 large eggs
- ½ cup gruyère (or parmesan), grated
- fresh herbs, finely chopped
- white or black pepper

Preparation

1. Preheat oven to 425°.
2. Bring water, butter, and salt to a simmer over high heat. Reduce heat to medium, add flour, and stir rapidly. Keep stirring to cook the flour, gelatinizing it, until it reaches 165°-175°, a minute or two.
3. Remove pan from heat to let the mixture start to cool. You want the mixture to be warm/hot, but not so hot that the eggs cook, under 145° is fine.
4. Add the eggs one at a time, stirring rapidly until completely combined into the paste. Stir in cheese and herbs.
5. Transfer paste into a piping bag. Pipe onto a parchment-lined sheet pan, about golf-ball-sized, in a 5 x 3 grid. Wet finger with water and press down the peaks. The paste is fine in the bag at room temperature for a couple hours, refrigerate after that.
6. Bake at 425° for 10 minutes, then reduce to 350° and bake for another 10-25 minutes. They are not done until they look golden brown and dry.
7. As soon as they are removed from the oven, use a sharp knife to spear each one, letting the steam out.