

# So Easy Gougères



**COOKS NOTE:** To have available for a last minute party snack, freeze on trays instead of baking. Keep frozen balls on hand in a zip top bag and bake as above from frozen. Dough can also be frozen then thawed before piping onto trays.

## INGREDIENTS

- |   |                              |
|---|------------------------------|
| 1/2 cup (125 mL) water                  | 4 large eggs                 |
| 1/2 cup (125 mL) milk                   | 1¾ cup (175g) freshly grated |
| 5 tbsp. (80g) butter                    | cheese (gruyere is           |
| ½ teaspoon salt                         | traditional; I use any firm  |
| 1 cup (150g) all-purpose flour          | local variety)               |
| ½ teaspoon black pepper                 |                              |
| Pinch of fresh ground nutmeg (optional) |                              |



## INSTRUCTIONS

- Pre-heat oven to 220°C (200°C fan)/425°F/gas 7 and line two baking trays with parchment/baking paper.
- Combine water, milk, butter, and salt in a medium saucepan over medium heat and cook until the butter melts, 1-2 minutes.
- Remove pan from heat and immediately add in the flour and pepper and stir until a dough ball forms and pulls away from the sides of the pot.
- Pop the pan back onto the low heat. Continue stirring vigorously until the dough is no longer sticky and a film forms on the bottom of the pan.
- Transfer to a bowl and allow the dough to cool for 1-2 minutes.
- Add the eggs, a little bit at a time, fully incorporating before adding more. Scrape down the bowl each time. Add the cheese and nutmeg and stir to combine.
- Using two spoons, or piping bag fitted with a wide round tip, drop walnut-sized (tablespoon) dollops of the paste onto baking trays.
- Using damp fingers, press down any irregularities in the shape and form a small ball.
- Bake for 10 minutes, rotate trays, continue baking for 10 more minutes or until golden on top. Turn off oven, pierce the side of each one with a small knife and put back in the oven for 5-10 minutes to let the steam out.
- Serve warm, or stuff with a savory dip. Change the cheese type to suit your filling.

*Recipe shared by Julie from FundYourJoy.com*