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by ewfood

Gougères

Ingredients

7oz. flour
½ tsp. dried thyme
½ tsp. chili powder
1 tsp. salt and a couple of turns of the pepper grinder
8fl oz. water
4oz. butter
6 eggs
6oz. Comté (or Gruyère) cheese, grated
1 oz. Parmesan cheese, grated

Servings

6

Person

Preparation Time

40

min

Cooking Time

25

min

Preparation

- 1 Preheat the oven to 220°C
- 2 In a bowl combine the flour, thyme, chili, salt and pepper
- 3 In a saucepan heat the water and butter until the butter has melted
- 4 Once the butter melts, add to this the flour and spice mixture and stir vigorously until it comes away from the sides of the saucepan and forms a ball. Remove from heat
- 5 Transfer the dough to a bowl so that it cools slightly. Add to the dough the eggs one at a time. Beat it vigorously or transfer to a food processor so that the texture becomes smooth
- 6 Stir in 1 ¼ cups of grated cheese
- 7 Using either a pastry bag, a freezer bag with the corner cut off or a rounded teaspoon drop the dough onto a baking tray. The puffs should be around 3cm in diameter and should all be roughly the same size
- 8 On top of this sprinkle the remaining cheese
- 9 Bake at 220°C for 10 minutes, and then reduce the heat to 200°C and bake for an additional 15 minutes
- 10 The puffs should be served hot from the oven.

Cooks Note

Preparation time: 40 minutes; Cooking time: 25 minutes; Serves 6
