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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