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French Cheese Puffs



Ingredients

250 ml water
4 eggs (+ 1 yolk)
150 g comte cheese, grated
159 g white flour
75 g butter
1 tbs thyme, finely chopped
nutmeg
½ tsp salt
pepper

Preparation

- 1 Mix water and butter in a pot and bring to a boil, add salt.
- 2 Remove from stove and add flour all at once.
- 3 Mix well, then place back on low temperature while stirring fast until the dough does not stick to the sides of the pot.
- 4 Let it cool, add eggs one at a time.
- 5 Mix well until the mixture becomes smooth.
- 6 Add cheese, thyme, nutmeg and pepper.
- 7 Butter a tray. Using two teaspoons create a big walnuts size little piles.
- 8 Brush them with beaten yolk.
- 9 Cook in an oven at 200 degrees for about 20-30 minutes.

Cooks Note
