

FRENCH PASTRY CHEESE PUFFS (GOUGERES)

F EASY

Last Modified: 02/04/2016

PREP: 30 Min

COOK: 30 Min

OVEN: 375

BREADS

MAKES 5 DOZEN

QUA	MEASURE	INGREDIENT	PROCESS
1	Stick	Unsalted Butter	Cubed
1	Tsp	Granulated Sugar	
2	Tsp	Kosher Salt	
1	Cup	Water	
1	Cup	All Purpose Flour	
5	Large	Eggs	
1 1/2	Cups	Gruyere Cheese	Fine Grated
PLUS			
1/4	Cup	Gruyere Cheese	Shredded
1/4	Cup	Parmesan Cheese	Fine Grated
2	Tbsp	Chives	Chopped
2	Tbsp	Fresh Dill Leaves (NOT Mammoth)	Chopped
1/4	Tsp	Sweet Hungarian Paprika	
1/4	Tsp	Fresh Nutmeg	Grated

PREPARATION

FACTOID	French Gougeres are a very savory Cheese and Herb Hors d'oeuvre.
NOTE	This is basically a Pate A Choux Dough with a few minor additions.
CAUTION	While this is truly NOT difficult at all, you need to follow the recipe EXACTLY (especially the ingredient amounts) or you will end up with a pretty piece of compact lead instead of a gorgeous light fluffy French Pastry
TOOLS	<ol style="list-style-type: none"> 1) Stand Mixer & Paddle Head 2) Medium Saucepan 3) Wooden Spoon 4) 2 - Aluminum Half Sheet Pans 5) Pastry Piping Bag & Tips
PREP	<p>DISH</p> <ol style="list-style-type: none"> 1) Cube the Butter and set it aside. 2) Shred the Gruyere Cheese and set it aside. 3) Finely grate the Gruyere Cheese. Finely grate the Parmesan Cheese and mix it into the Gruyere. Chop the Chives and mix them into the Gruyere. Chop the Dill Leaves and mix them into the Gruyere and set them aside. 4) Preheat the oven to 425 degrees with racks in the upper and lower thirds.
1	In a medium saucepan over medium high heat, bring the Butter, Sugar, Salt, and 1 cup of Water to a boil. Remove from the heat. Using a wooden spoon, quickly dump in and stir in the Flour. Cook over medium high heat, stirring constantly, until the mixture pulls away from the sides of the pan and a white film forms on bottom of the pan, about 3 minutes.
2	Transfer the mixture to the bowl of a stand mixer fitted with the paddle head. Mix on low speed until slightly cooled, about 1 minute. Raise speed to medium. Add in the Paprika, Nutmeg, grated Cheeses, Chives and Dill. Then, add the whole Eggs, one at a time until each is fully incorporated.

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3	Line two large sheet pans with parchment paper. Transfer the Dough into a pastry bag fitted with a 1/2 inch round tip.
4	Pipe the Dough into 1 1/2 inch diameter round puffs about 1 inch apart, rotating the bag slightly to release the Dough from the tip after they are squeezed out to the correct size. Using a lightly moistened finger, smooth and round the tops. Brush each Puff with the Egg Wash and press a little Shredded Gruyere into the top.
5	Bake until puffed and light brown, about 25 minutes. Rotate and switch the sheet pans half way through baking. Remove the Puffs from the oven and move them to a serving platter.
SERVE	Gougeres are best when eaten hot. Serve immediately.