

Herbed Gougère

½ cup water
½ cup 2% milk
4 ounces butter
½ teaspoon salt
1 cup all purpose flour
4 large eggs, room temperature
5 ounces finely grated dry cheese, divided
1 tablespoon minced fresh herbs



Preheat the oven to 400°, and line heavy baking sheets with parchment paper.

In a large, heavy saucepan, heat milk, water, butter and salt, until butter is melted.

Keep pan over low heat, and add flour all at once, stirring constantly. Continue to stir until the mixture is uniform, and has pulled away from the sides of the pan, forming a ball around the spoon.

Remove the pan from the heat, and let it rest for about 5 minutes, to cool the mixture slightly.

Add the eggs, one at a time, completely incorporating each one, before adding the next. At the start of each one, it is going to feel as though it will never come together, but just keep mixing, and it will. This can also be done with a mixer if you prefer.

Once all 4 eggs have been completely mixed in, add 4 ounces of the cheese and the herbs, mixing until uniformly blended.

You can use a pastry bag to pipe these onto the baking sheets, but I find my smallest cookie scoop works well. If you have any sort of peak on them once they are on the pan, wet your finger, and gently pat it down – otherwise you will have little burned peaks on the finished puffs.

Top each puff with a little sprinkle of the remaining cheese, and place sheet pans in the preheated oven for 5 minutes. Lower heat to 375, and continue to bake for another 20 minutes.

Pierce the side of each puff with a skewer or the tip of a sharp knife, and return to the oven for a final 5 minutes, until the tops are a deep, golden brown. [if you forget the piercing part, it is not the end of the world, so don't over bake them just to get that part in] Cool briefly and serve warm.

You can prepare them ahead, right up to the baking and let them sit for a few hours, until you need them. Or, you can portion them out on parchment lined sheets, and then stick them in the freezer for a few hours, and then place them in a freezer container of some sort for up to a month. Bake them right from the frozen state as outlined above.

Entire recipe, with additional photos may be found here:

<http://dlynz.com/?p=6446>