

Gougères

Adapted from *Alain Ducasse/Food & Wine*

Makes about 30 to 40

Ingredients

1/2 cup water
1/2 cup milk, 2% or whole
1 stick unsalted butter, cut into bits
large pinch of kosher salt
1 cup all purpose flour
4 large eggs, plus 1 egg for wash
1 cup grated Gruyère, plus more for garnish
freshly ground nutmeg
freshly ground pepper
large pinch of smoked pimenton
1 tablespoon minced thyme leaves
smoked Maldon or sea salt for garnish

Preparation

Preheat oven to 400 degrees.
Line two baking sheets with parchment paper.

In a saucepan over medium heat, bring water, milk, butter, and a large pinch of kosher salt just to a boil. Stir all purpose flour into pan, turn heat down to low and continue stirring with a wooden spoon. Cook until dough forms and pulls away from the sides of the pan, about 3 minutes.

Transfer dough to a medium bowl.
Add eggs, one at a time, beating thoroughly until each egg is incorporated before adding next. Don't worry if it looks separated at first, as you keep stirring, the dough will come together.

Mix in Gruyère cheese, preferably French; grate nutmeg into bowl.
Add a large pinch each of freshly ground black pepper and smoked pimenton and chopped thyme.
To make this recipe ahead, make it up to this point, then reserve dough in refrigerator.
Bring it back to room temperature before continuing.

Place pastry bag fitted with a large, round tip into a tall glass and fold over the top to make it easy to fill. You can also use a plastic ziploc bag, too--just snip off a corner of the bag for piping once it's been filled.

Pipe dough into tablespoon size rounds onto parchment lined baking sheets, about 2 inches apart.

In a small bowl, whisk an egg.

Using a pastry brush, dab the top of each puff with the egg wash.

Sprinkle with more Gruyère and sea salt, or smoked Maldon, if you have it.

Place in oven and bake for about 20 to 22 minutes, turning position of the pans once.

The gougères should be shiny, golden, and puffed to perfection.

Serve immediately, or let them cool and refrigerate or freeze for later.

Just reheat in a 350 degree oven until completely warmed through.

passioneats | 11.18.2011

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