



The Marriage of Wine and Food™

Gougères

Wine Pairing: Champagne

Makes 2 Dozen

½ cup	Water
3 ½ Tablespoons	Unsalted butter
1 ½ teaspoons	Kosher salt, or to taste
Pinch	Sugar
¾ cup	All purpose flour
2-3	Large eggs
¾ cup	Grated Gruyere (2 ½ ounces)
	Freshly ground white pepper

- Preheat oven to 450°.
- Line 2 baking sheets with silpats* or parchment paper.
- In a medium saucepan, combine the water, butter, salt and sugar and bring to a boil. Add all the flour at once, reduce the heat to medium and stir with a wooden spoon for 2 minutes or until mixture forms a ball and the excess moisture has evaporated.
- Transfer the mixture to the bowl of a mixer fitted with a paddle and beat for about 30 seconds at medium speed to cool slightly.
- Add 2 eggs and continue to mix until completely combined and the batter has a smooth, silky texture. Stop the machine and lift the beater to check the consistency of the batter. The batter in the bowl should form a peak with a tip that falls over. If it is too stiff, beat in the white of the remaining egg. Check again, and if necessary, add the yolk.
- Finally, mix in half of the gruyere and adjust the seasoning with salt and white pepper.
- Fill a pastry bag with a 3/8-inch plain pastry tip with the Gougères batter.
- Pipe the batter into 1-tablespoon mounds on the baking sheets, leaving about 2 inches between as the mixture will spread during baking.
- Sprinkle the top of each Gougères with about ½ teaspoon of remaining grated cheese and bake for 7-8 minutes, or until they puff and hold their shape.
- Reduce the heat to 350° and bake for an additional 15-20 minutes. When the Gougères are done, they should be a light brown color. When you break one

- open, it should be hollow; the inside should be slightly cooked but still moist.
- Remove the pans from the oven and serve the Gougères while hot.

* Silpats are non-stick sheet pan liners

