

## Gougères

250 ml (9 oz) water  
110 g (4 oz) butter, cut into small pieces  
pinch of salt  
140 g (5 oz) flour  
4-5 eggs  
110 g (4 oz) Comte cheese, shredded  
1 egg + 1 tbsp milk (or water) for egg wash



1. Put the water, butter and salt into a pot and bring to a boil.
2. Let the butter melt over a low flame, then bring it to a boil. When the mixture reaches a boil, take it off the heat and add the flour all at once and stir to incorporate with a wooden spoon. It is important that you don't let the water boil too long as this recipe is all about the liquid to dry proportions.
3. Put the pot back on to medium heat and stir vigorously for 30 seconds to a minute or until the mixture thickens and forms a ball that pulls away from the pan. Continue stirring for another 1-2 minutes. The point of this is to cook out the moisture so that the dough can absorb as much of the eggs as possible.
4. Take the pot off heat and move mixture to a clean bowl.
5. Add the eggs one at a time, stirring with a wooden spoon, fully incorporating it before the next egg is added. You can also use a mixer with a paddle (we couldn't in cooking school so we all had very tired arms). The mixture should be firm but smooth and it's done when you can run your finger through the batter and it leaves a channel that fills in slowly. Stir in most of the cheese. Leave a handful to sprinkle on top.
6. Pipe or spoon, depending on the size and shape you want, onto cookie sheet lined with parchment paper. I use a spoon for gougères and make them more rustic looking.
7. Brush the choux gently with egg wash and sprinkle the remaining cheese on top.
8. Bake at 400°F/ 200°C/#6 for about 25 minutes or until golden brown.
9. Turn down oven to 300°F/ 150°C/#4 for another 5-10 minutes to dry out. Remove from the oven when they feel dry, light and hollow. Let cool.