

Cheese Puffs (Gougeres)

Makes Two Dozen



Ingredients

For the Dough

- ¾ cup water
- 5 tablespoons unsalted butter
- ½ teaspoon salt
- ⅛ teaspoon freshly ground black pepper
- 1 cup all purpose flour
- 4 large eggs
- ¾ cup shredded cheese (pick your favorite)
- 2 tablespoons fresh parsley or chives
minced
- ½ grated parmesan cheese

Steps

1. Preheat oven to 425°F. Line a baking sheet pan with parchment paper.
2. In a medium-size pan or pot, bring water, butter, salt and pepper to a boil. Add flour and stir until a thick dough forms. Lower heat and continue stirring and cooking for another two minutes to dry out the dough.
3. Remove pot from stove and let it cool for a few minutes before adding the eggs, one at a time, stirring each egg into the dough. The dough may look lumpy so do not panic. You need to stir vigorously to get a smooth, very sticky dough. Once eggs are incorporated add the shredded cheese of your choice and parsley or chives and mix well.
4. You can either transfer the dough to a pastry bag to pipe out individual puffs, or you can use two soup spoons to portion out 18 - 24 mounds onto the prepared baking sheet pan. Make sure you leave about 1" of room between puffs. If you want to smooth out the tops of the mounds, lightly dip your fingers in water and gently smooth the tops.
5. Sprinkle parmesan cheese on top of the dough mounds and bake for 10 minutes at 425°F. Lower temperature to 375°F and continue baking for another 20 - 25 minutes (or until the tops are golden brown). Serve warm or let cool and stuff puffs with egg, chicken or tuna salad for a cool appetizer:)