

Gougère

Makes about 2 dozen using the All-Clad Large Baking Sheet

A gougère is a beautifully light cheese puff, traditionally made with Gruyere cheese. They can be made in any size, from bite size up to about 3-inches in diameter. They can be baked fresh or frozen uncooked for baking at a later time. They are best eaten still hot from the oven.



Ingredients: Wine syrup

- 1 cup water
- 7 tablespoons (3 1/2 ounces) unsalted butter
- 1 tablespoon kosher salt, or to taste
- Pinch of granulated sugar
- 1 1/4 cup all-purpose flour

- 4 to 5 large eggs
- 1 1/4 cups (5 ounces) grated Gruyère
- Freshly ground white pepper
- Maldon salt

Instructions:

Position a rack in the center of the oven and preheat to 450°F. Line the large baking sheet with parchment paper or a Silpat.

In a medium saucepan, combine the water, butter, 1 tablespoon of 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 full minutes. The mixture will have formed a ball and excess moisture will have evaporated.

Transfer the mixture to the bowl of a stand mixer fitted with the paddle attachment and beat for about 30 seconds at medium speed to cool slightly. One at a time, add 4 eggs, incorporating each egg before adding the next, and continue to mix until the batter is smooth and silky. Stop the machine and lift the beater to check the consistency of the batter. The batter 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 add the yolk as necessary. Mix in 3/4 cup of the cheese and season with salt and pepper to taste.

Fill a pastry bag fitted with a 3/4-inch plain pastry tip with the batter. Pipe into 24 equal mounds, leaving space between the gougères. Dip a brush in cold water and gently pat the tops to level any peaks. Sprinkle the tops with the remaining 1/2 cup of the cheese and a few pieces of Maldon salt.

Place in the oven and bake for 7 to 8 minutes or until they puff and hold their shape. Reduce the heat to 350°F and bake an additional 20 to 25 minutes. They should be golden brown. When broken open, the inside should be cooked but still slightly moist. Serve hot.