

# Gougères- French Cheese Puffs

Difficulty: Advanced | Prep Time: 30 min | Makes: 3 dozen  
Recipe by Draeger's Cooking School

- ½ cup whole milk
- ½ cup water
- 1 stick (8 tablespoons) unsalted butter
- 1 teaspoon kosher salt
- Pinch of finely ground black pepper
- Pinch freshly ground nutmeg
- 1 cup bread flour
- 5 large eggs
- 8 ounces grated Gruyère cheese
- 2 tablespoons minced chives
- 1 egg plus 1 teaspoon water, whisked together for egg wash



## Preparation:

Preheat oven to 400°F.

In a heavy-bottomed saucepan combine milk, water, butter and seasonings. Bring to a boil and simmer until butter has melted. Remove pan from the heat. Pour in all the flour at once and beat vigorously with a spoon until well incorporated. Return pan to the stove and using moderate heat, continue to beat the mixture with the spoon until mixture pulls away from the sides of the pan and the spoon, approximately 1-2 minutes. Remove saucepan from the heat.

Place dough in the bowl of an electric mixer fitted with the paddle attachment. Beat dough until room temperature. Beat in eggs, one at a time, making sure each egg is completely incorporated into the dough and the dough is smooth and glossy but not runny (you may not need the 5th egg). Add the cheese and chives; continue beating until well combined.

Line a sheet pan with parchment paper. Using a pastry bag with a ½-inch tip, fill the bag and pipe out the dough into mounds about 2 inches in diameter spaced 1 to 2 inches apart. Brush tops with egg wash. Bake sheet pan in the middle of the oven until gougères have doubled in size and are golden brown, approximately 25-30 minutes. Remove from the oven and cool. Serve warm or at room temperature.