

Cheese Puffs (Gougères)

This one is a real crowd pleaser. Start any festivity with these savory salt-topped cheese puffs and sparkling wine. They also make a great snack that you can't stop eating.

What made these puffs so tasty and good was the strongly flavored, aged cheddar I used and my crunchy sea salt crystals. These little treats are best eaten on the day they are baked. Freeze the rest on a cookie sheet and then put them in an airtight container. I put mine in a ziplock plastic bag.

Ingredients

This recipe makes about 60 cheese puffs

½ cup (¼ lb) 115g butter, cut into chunks
1½ cups (70gram) all-purpose flour
6 large eggs, beaten, at room temperature
1 ¼ cups (60gram) sharp shredded cheddar cheese
1½ tsp. fresh-ground pepper
Coarse sea salt (*fleur de sel*)

Directions

Preheat the oven to 400 degrees.

Get all the ingredients ready.

In a 3 to 4-quart pan over high heat, bring the water and the butter to a rolling boil. Remove from heat and add the flour all at once. With a whisk or wooden spoon, stir until the mixture is a smooth, thick paste with no lumps. Add a quarter of the beaten eggs at a time, beaten vigorously after each addition, until the dough is no longer slippery. Stir in the cheese and pepper.

Spoon the dough in a large pastry bag fitted with a plain ½-inch round tip. Pipe in 50 to 60 equal rounds on two cooking parchment-lined baking sheets. If you don't want to use a pastry bag, you can drop the dough onto the baking sheet in rounded tablespoon-sized portions. Sprinkle each mound with some coarse sea salt.

Bake in a regular or convection oven until dry and somewhat browned, between 18 to 30 minutes depending on your oven. Mine took about 18 minutes on a convection-bake cycle. It takes about 30 minutes using regular heat. Serve warm, but they also taste great at room temperature.

Guten Appetit

recipe from *Sunset* magazine

adapted by ©Sunnycovechef

