

LEO TEATERO



Gougères

Metric /Imperial

235ml 1 cup of water
75g 1/3 cup of unsalted butter
3.5 g 2/3 tsp. of salt
125g 1 cup of flour
3 large eggs (chilled)
150g 1 cup grated Gruyère cheese
50 g 1/3 cup of grated Parmesan
5g 1 tsp. of fresh cracked pepper

Preheat the oven to 400°F/ 205°C. Line 2 baking sheets with parchment paper.

Bring the water, butter and salt to a simmer in a heavy medium saucepan over medium heat, whisking until the butter melts. Add the flour; stirring rapidly with a wooden spoon until the flour absorbs all the liquid and forms a ball, pulling away from the sides of the pan for 1 to 2 minutes. Dough should no longer be sticky. Remove pan from the heat and let dough cool for 2 to 3 minutes. Using an electronic mixer, beat in eggs one at a time. Stir in cheese and pepper. Drop rounded teaspoons of dough onto baking sheets. They should be small and round. Press down any peaks in the dough using damp fingers.

Bake gougères until golden brown, about 25 to 30 minutes. Be sure to reverse the pans halfway through baking to ensure even cooking. The gougères should be slightly moist and eggy on the inside.

Transfer to racks and cool for a few minutes, serve warm. Alternatively, this can be done 3 hours ahead and reheated in a 350°F oven. They can also be easily frozen and reheated too.