

# Gougeres

**Author: Unknown but this recipe comes from The Silver Palate Cookbook**

**Category: Hors d'Oeuvres**

**Servings: 60**

**Preparation Time: 30 min**

**Cooking Time: 15 to 20 min**

## **A note before you start:**

These are delightfully light and the perfect pairing for a cocktail. The pastry dough can be made ahead of time (day of) and refrigerated until baking time.

## **Ingredients:**

**1 cup of whole milk**

**8 Tbsp of unsalted butter**

**1 tsp of salt**

**1 cup of sifted all purpose flour (Note: I have used gluten free baking flour and it worked perfectly).**

**5 eggs at room temperature**

**2&1/2 cups of grated Gruyere cheese**

**1/2 cup of grated Parmesan cheese**

**Step 1: Combine the milk, butter and salt in a small saucepan and bring to a boil. Remove it from the heat and add the flour all at once. Whisk vigorously for a few moments then return the pan to medium heat and cook stirring constantly, until the batter has thickened and is pulling away from the sides and bottom of the pan approximately 5 minutes or less.**

**Step 2: Once again remove from the pan from the heat and stir in 4 eggs; one at a time ensuring each egg is fully incorporated before adding the next one. Then stir in the cheese.**

**Step 3: Preheat the oven to 375 degrees. Line a baking pan with parchment paper and begin to drop the batter onto the pan with a tablespoon. (Note: I like bitesize puffs, so I make mine smaller). Leave at least 3/4 of an inch apart.**

**Step 4: Beat the remaining egg in a bowl and brush the tops of the puffs with the egg. You can sprinkle with additional parmesan cheese. Bake on the middle rack of the oven for 15-20 minutes; until they are puffed and golden.**

**Buon Appetito!**



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