

Gougère

By Tricia Herban

Gougère is simple to make and presents a very elegant appearance. I like to make it up in individual portions and use it as a dinner bread-as you would use a brioche. It is a light, but rich, egg and cheese bread.

Gougere is made of a cream puff pastry (pate a chou) with cheese added. Traditionally it is baked in a ring and filled with peas or a creamed vegetable. It may be served warm or at room temperature and it may be readied for baking an hour or two in advance-just keep it at room temperature.

Bring to a boil in a medium sized saucepan:

1 cup water
1 stick butter (cut into tablespoons)

Sift together and add all at once to the water and butter.

1 cup flour
Pinch salt

Off heat, beat with a wooden spoon until flour and liquid form a ball, then let it rest 5 minutes.

Pinch pepper

Add one by one and beat until mixture reforms to a ball after each egg is added

4 eggs

Quickly stir in

1/2 cup grated/diced gruyere cheese

Use soup spoons to place mounds of dough on a greased baking sheet. In baking, the dough expands by at least a third, so allow space between. Bake in a preheated 400 degree oven for 40 minutes. If you aren't serving them at once, you may want to make a 1/2 inch knife cut in the top of each one to keep them from getting soggy. The leftovers reheat well.