

Brice's Favorite Gougères

Nothing pairs with Pinot like a gougère! This is the bite of choice in wine cellars throughout Burgundy, and the go-to for every Jones family gathering. Brice has fond memories visiting his friends in Burgundy and indulging in a few too many gougères. Gougères are like French cheese puffs, they are a great hors d'oeuvre and so easy to make even Brice can do it (with only a little help from his daughter Mari)!

Brice wanted to treat the Emeritus Team to a warm snack on a rainy day, so he whipped up a batch for everyone to enjoy with lunch. As you can see Brice was pleased with himself (as was the whole team). We hope that you will enjoy this recipe!

Here is Brice's favorite recipe (from Alain Ducasse)

Ingredients:

½ C water

½ C milk

1 stick (4 oz) unsalted butter, cut into tablespoons

Course salt (Brice uses truffle salt!)

1 C all purpose flour

4 large eggs

1 C shredded Gruyere cheese (plus some to sprinkle on top)

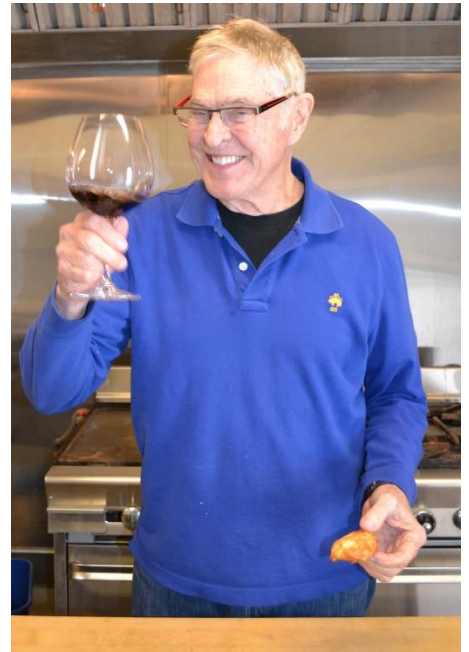
Black pepper

Freshly grated nutmeg

Set up: Preheat your oven to 400• and line a couple baking sheets with parchment paper

Heat the water, milk, butter and salt in a saucepan and bring to a boil. Add the flour and stir it with a wooden spoon until a dough forms. Continue to stir the dough over low heat until it dries out and is pulling away from the pan. This will take about 2 minutes.

Put the dough into a bowl and let it cool slightly. Beat the eggs into the dough, one at a time (a wooden spoon works best). Make sure to fully incorporate each egg fully into the dough before adding another. The batter may separate during this but don't worry! Just keep beating the eggs in and it will all turn out nicely.



Add the cheese and a pinch of black pepper and nutmeg, stir the dough together.

Here's the tricky part – if you don't care about how your gougères look at the end you can skip the pastry tube and spoon the dough onto your baking pans. If you care about the overall presentation use a pastry tube (or plastic bag) to get your gougères looking pretty!

If you have a pastry tube fit it with a ½ inch round tip – if you have a plastic bag cut a ½ inch opening in a corner. Fill your pastry tube/plastic bag with your dough and pipe out a tablespoon onto baking sheets lined with parchment paper. Keep your mounds of dough about 2 inches apart. Sprinkle cheese on top of the mounds (don't skip this!!).



Bake for about 22 minutes. Serve while hot – or cool and refrigerate or freeze.

To freeze let them cool all the way. Put them back onto a baking sheet and cover with plastic wrap. Put in the freezer until they are firm (and well, frozen!). Transfer to a heavy freezer safe plastic bag. These will stay for a few months, you can reheat them in a toaster oven in just a few minutes to serve!

