

Chanterelle Puffs

<http://userealbutter.com/2015/11/01/chanterelle-puffs-recipe/>

from *The Cookbook of the Mycological Society of San Francisco* by Louise Freedman

1 cup chicken broth
1/2 lb. fresh chanterelles, minced (or any variety of edible mushroom that you like)
1/2 cup unsalted butter
1/2 tsp salt
1 cup all-purpose flour
3 eggs
1 cup gruyère cheese, shredded

Preheat oven to 450°F. Heat the chicken broth in a medium saucepan. Add the chanterelles, butter, and salt to the broth. Bring the contents to a boil then quickly stir the flour into the pan all at once. Continue to stir until the mixture becomes smooth and pulls away easily from the side of the pan. Remove the pan from the heat and stir the eggs in one at a time, beating after each addition until the egg is completely incorporated. Stir in 3/4 cup of the cheese. Drop rounded tablespoons of dough onto 2 parchment-lined baking sheets, about 2-inches apart. If piping the dough, you can round the tops by dipping your finger into water and smoothing over the dough. Sprinkle the remaining 1/4 cup of cheese on top of the dough balls. Bake 15-20 minutes until firm and golden. Remove from oven and cool the puffs on a cooling rack. Makes about 3 dozen.