

Gougères

<http://userealbutter.com/2014/12/18/gougeres-recipe/>
based on [this recipe](#)

1 cup water
7 tbsps unsalted butter, cut into pieces
1/2 tsp kosher salt (original recipe calls for 1 tbsp, but I think they're on crack)
pinch of sugar
1 1/4 cups all-purpose flour
4 (up to 5) large eggs
1 1/4 cups grated Gruyère cheese
white pepper, freshly ground

Set oven to 450°F and line two baking sheets with parchment paper or silpats. Place the water, butter, salt, and sugar in a medium saucepan over medium high heat. When the contents come to a boil, add the flour all at once. Reduce heat to medium and stir the flour into the liquid until it comes together and forms a ball of dough. Keep stirring to evaporate some of the water content from the dough for about 2 minutes. Remove the pan from the heat and place the dough in the bowl of a stand mixer. Using the paddle attachment, beat the dough on medium for 30 seconds to release some of the heat. Add the eggs one at a time, beating well after each addition, until the dough flows more like a batter and is smooth and silky in texture. If you pull the paddle out of the batter and turn it upside down, it should form a peak that will fall to the side. If the dough is too stiff, you can add some of the remaining egg to achieve the right consistency. Mix in 3/4 cup of the Gruyère and season with white pepper.

Pour the batter into a pastry bag fitted with a 3/8-inch plain pastry tip. Pipe 1-tablespoon mounds of batter 2 inches apart on the baking sheets. Sprinkle the gougères with the remaining grated cheese. Bake 7-8 minutes or until the gougères puff up and hold their shape. Turn the oven down to 350°F and bake another 20-25 minutes until the gougères are light golden in color. When you break one open, the inside should be hollow and the dough should be moist but cooked (think cream puffs). Remove from oven and serve hot. Makes about 4 dozen.