

Adapted from Silver Palate cookbook

Gougere (French hot cheese pastry puffs)

Ingredients:

1 cup whole milk

8 T (1 stick) butter (unsalted)

1 tsp. salt

1 c. sifted unbleached, all-purpose flour

4 eggs, beaten, plus 1 more egg, beaten for topping

$\frac{3}{4}$ c. grated Parmesan cheese plus an additional $\frac{1}{2}$ cup for topping

$\frac{3}{4}$ c. grated Gruyere cheese

1. Combine milk, butter and salt in a small saucepan and bring to a boil. Remove pan from 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—5 minutes or less.
2. Again remove pan from the heat and stir in 4 eggs, one at a time, making sure the first egg is completely incorporated before adding the next one. Then stir in the cheeses.
3. Preheat oven to 375. Lightly butter a baking sheet.
4. Drop the batter by tablespoons onto baking sheet, spacing the puffs at least 1 inch apart.
5. Brush the tops of the puffs with the remaining egg, and sprinkle with additional Parmesan cheese.
6. Set baking sheet on the center rack of the oven, reduce heat to 350, and bake for 15-20 minutes, or until gougères are puffed and well browned. (Our experience is that they usually take 20 minutes.) Serve immediately.

Yield: about 20 puffs.