

CLASSIC GOUGÈRES

A recipe by **FoodNouveau**

INGREDIENTS *Makes 24 1½-in [3.8-cm] gougères*

1 cup [250 ml] water
3 tbsp [45 ml] unsalted butter, diced
¾ tsp [3.75 ml] salt
1 cup [250 ml] unbleached all purpose flour
4 large eggs, chilled

Flavorings

1 cup [250 ml] (packed) coarsely grated Gruyère cheese
(about 4 oz [113 g])
¼ tsp [1.25 ml] freshly ground black pepper

See more flavoring suggestions after the recipe.

METHOD

In your oven, position one rack in the top third and one rack in the bottom. Preheat to 400°F [200°]. Line two large baking sheet with parchment paper.

Bring the water, butter and salt to a simmer in a medium saucepan over medium heat, whisking until butter melts (no need to let it come to a full boil). Add the flour all at once; stir quickly with a wooden spoon until the flour absorbs all the liquid and the dough forms a ball, pulling away from the sides of the pan (this should take 30 seconds to a minute). Keep on stirring vigorously over the heat until a film forms on the bottom of the pan and dough is no longer sticky, 1 to 2 minutes longer.

Remove the pan from the heat and let the dough cool (in the pan) for 2 to 3 minutes.

Now's the important part: Beat the eggs in one at a time. Every time you'll add an egg, the mixture will first look like a glossy curdled mess, but then it will come back together. Make sure each egg is well incorporated before adding the next. In the end, the dough should be thick but creamy. Fold in the grated cheese and black pepper (or any other cheese/seasoning combination of your choosing) using a spatula.

Use a pastry bag, a small 0.75-oz [1½-tbsp] ice cream scoop, or a tablespoon to create the puffs. Drop the dough by heaping tablespoonfuls on the parchment paper. Space each puff about 3 inches [7.5 cm] apart. The dough should be thick enough to keep its rounded shape. Using damp fingertips, press down any peaks of dough to create perfectly round puffs.

Bake gougères until golden brown, about 30 minutes, switching the position of the baking sheets halfway through baking. Using a small paring knife, pry open 1 gougère to check for doneness: the center should be slightly eggy and moist.



Recipe Credit: Adapted from Molly Wizenberg, via Bon Appétit Magazine.

Photo Credit: Marie Asselin

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Serve hot or warm. Gougères can be made several hours ahead. Once baked, let them cool completely on a rack, then store at room temperature in an airtight container. Before serving, rewarm in a 350°F [175°C] oven for 5 to 10 minutes.

Flavor Variations

You can start from the classic recipe and then make it your own using the flavor variations I'm suggesting below. Use one or combine them to your liking!

- > Replace all of the Gruyère with cheddar, Swiss, Comté, Emmental or part of the total cheese quantity with Parmigiano-Reggiano cheese
- > Add 1 tbsp [15 ml] finely chopped chives or green onions
- > Add more freshly ground black pepper (up to 1 tsp [5 ml]) to make them really peppery
- > Add finely chopped fresh herbs such as thyme or parsley
- > Add the finely grated zest of one lemon
- > Add shaved fresh truffle, or truffle puree, or 1 tsp [5 ml] truffle-flavored olive oil (truly decadent!)
- > Add ½ tsp [2.5 ml] crushed fennel or cumin seeds
- > Add ¼ cup [60 ml] finely diced and sautéed bacon or pancetta
- > Add ¼ cup [60 ml] finely chopped pitted green or black olives (or a mix of the two)
- > Add ¼ cup [60 ml] finely chopped toasted walnuts
- > Add a pinch of cayenne pepper and 1 tsp [5 ml] Dijon mustard (great with a ham-based filling)
- > Lessen the cheese quantity to ¾ cup [180 ml] and add ½ cup [125 ml] ground ham (flavor with cayenne pepper and Dijon mustard)
- > Sprinkle more cheese over the puffs before baking
- > Sprinkle with flaky sea salt before baking (or another exotic salt, like pink or black lava salt)
- > Fill with whipped goat's cheese