

CLASSIC GOUGÈRES + VARIATIONS

A Skillshare Class
by **FoodNouveau**

INGREDIENTS

1 recipe pâte à choux

Flavorings

1 cup [250 ml] (packed) coarsely grated Gruyère cheese
(about 4 oz [113 g])

2 tbsp [30 ml] minced chives

¼ tsp [1.25 ml] freshly ground black pepper

See more flavor variations after the recipe.

METHOD

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

Use a pastry bag fitted with a round pastry tip, a small 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. 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.

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

- > Use Cheddar, Swiss, Comté, Emmental or Parmigiano-Reggiano cheese, or a combination
- > 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 a savory mousse



EASY SMOKED SALMON MOUSSE

4 oz [113 g] cold- or hot-smoked salmon
1/2 cup [125 ml] cream cheese (half a package)
2 tbsp [30 ml] heavy cream (35% m.f.)
2 tbsp [30 ml] freshly squeezed lemon juice (about 1 lemon)
2 tbsp [30 ml] fresh coriander (or substitute 1 tbsp [15 ml] fresh dill)
Sea salt and freshly ground black pepper

Place the salmon in the bowl of a food processor. Pulse until coarsely chopped. Add the cream cheese, heavy cream, lemon juice, and coriander, and process until creamy and light. If the mousse seems too thick, add more cream, 1 teaspoon [5 ml] at a time until you reach the right consistency. Season with salt and pepper to taste. Store in an airtight container until ready to use.

