

# Gougères

## Ingredients (for 20 pieces):

- . 75g/2.64oz grated cheese
- . 75g/2.64oz butter
- . 150g/5.29oz flour
- . 25 cl water
- . 4 eggs
- . 1 pinch of salt

**Preparation time:** 30 minutes

**Cooking time:** 25 minutes

## Preparation

### Pastry:

Put the water, salt and butter in a pan and bring to the boil.

Remove the pan from the heat and fold in the flour with a spatula.

Place back on the heat and dry the pastry until it starts to detach itself from the pan.

Transfer the mixture to a bowl and incorporate the eggs, one at a time, mixing well with the spatula.

### Gougères:

Warm the oven to 180°C (355°F).

Add the cheese to the mixture and pour into a piping bag. Shape little balls and place them on a buttered plate.

Bake for 20 to 25 minutes.

## Presentation

Serve warm, with aperitif.

Comments



*«My favorite wine:  
Mâcon-Villages, elegant and fruity»*

## TASTING NOTES

*White fruit aromas with white floral hints on the nose. Elegant and refreshing on the palate.*

*My cheese selection*  
**COMTÉ**  
FRANCE - JURA COW