



GOUGÈRES WITH ESSEX COMTÉ

GOUGÈRES WITH ESSEX COMTÉ

SERVINGS: 8



INGREDIENTS

2.2 oz + 5.3 oz grated Essex Comté	1 pinch salt 1 cup flour
8 oz water	4 eggs
½ stick butter	10 oz whole milk

DIRECTIONS

1. Heat the oven to 320° F.
2. Mix water, butter and salt in a medium sauce pan. Bring to a boil.
3. Remove from heat, add the flour one table-
spoon at a time. Mix until the dough comes off
the sides of the pan.
4. Return to low heat and cook for one minute.
Remove again from the heat, add the eggs one
by one and mix into dough.
5. Add 2.2 oz of comté and mix well.
6. Line a baking sheet with parchment paper.
Spoon the mixture into a piping bag with a ½”
nozzle. Pipe small round balls (1” diameter) on
to baking sheet. Leave enough space between
each ball to allow for them to expand (about 1”).
7. Bake for 35 minutes.
8. Eat immediately.

