

# GOUGERES

## Ingredients

4 tablespoons (1/2 stick) butter

1/2 teaspoon salt

1 1/2 cups (about 7 ounces) all-purpose flour

3 eggs

1 cup freshly grated Emmental, Gruyere, Cantal, or cheddar cheese

1 cup freshly grated Parmesan or other hard cheese

## Directions

1. Heat the oven to 425 degrees. Combine 1 cup water with the butter and salt in a medium saucepan over medium-high heat. Bring to a boil and cook, stirring, until the butter melts, a minute or two. Add the flour all at once and cook, stirring constantly, until the dough holds together in a ball, 5 minutes or less.
2. Add the eggs one at a time, beating hard after each addition (this is a little bit of work; use an electric mixer or plan for a little upper-body workout). Stop beating when the mixture is glossy. Stir in the cheeses.
3. To bake the gougeres, drop teaspoonfuls onto the baking sheet and bake until light brown, 10 to 15 minutes.

Serves 6 to 8

**Source: *How to Cook Everything* (Bittman)**