

## GOUGERES

*(adapted from Dorie Greenspan)*

1/4 cup water  
1/4 cup whole milk  
1/2 stick butter (4 T)  
1/4 tsp salt  
black pepper to taste  
1/2 cup all purpose flour  
2 large eggs  
3/4 cup grated Gruyere cheese (3 ounces)

Heat the oven to 425 F.

Place the water, milk, butter, salt and pepper to a boil in a heavy saucepan. When boiling and the butter is fully dissolved, add the flour all at once, stirring with a wooden spoon until the whole mass is homogeneous. Keep over medium heat, stirring often, until you notice a light coating forming on the pan as you move the dough around.

Remove from heat, transfer the dough to a bowl and allow it to cool for 5 minutes. Have a hand held mixer ready, and add the first egg to the dough, beating well. Once the egg is incorporated, add the second egg and continue beating until a very smooth dough forms. Add the grated cheese and mix well. Drop tablespoons on a baking sheet lined with parchment paper (or a silicone mat), and bake for 12 minutes, reducing the oven temperature to 375 F as soon as you place them in. After 12 minutes, switch the tray position in case of uneven browning, and bake for 12 to 15 minutes more, until they are well puffed and golden brown. Serve immediately.

*(makes 18 gougeres)*