

GOUGÈRES AU COMTÉ



One of our favourite appetizers! Gougères are often served with kir as part of the apéritif. The two are a truly sublime combination! They are best served warm from the oven.
(Makes a minimum of 16)

INGREDIENTS

- *125ml milk
- *100g butter
- *150g flour
- *150g Comté cheese (grated)
- *4 eggs
- *Nutmeg
- *Smoked paprika or cayenne pepper (optional)

METHOD

*Step 1 :

Put the milk, butter and 125ml water in a saucepan; bring to the boil. Stir in the flour using a wooden spoon and mix until you have a paste. Continue stirring over a medium heat for 2-3 minutes, until it comes away from the edges of the pan.

*Step 2 :

Heat the oven to 190°C/fan oven 170°C/mark 5. Add the grated cheese to the pan, mix well and transfer to a bowl. Leave to cool for 10 minutes, then incorporate the eggs, one by one, using a wooden spoon. Add a pinch of Nutmeg and smoked paprika or cayenne pepper (optional) and beat the mixture until smooth.

*Step 3 :

Line a tray with baking paper and place even-sized spoonfuls of the gougère mixture on the tray, leaving at least 3-4cm between each one (If you have a piping bag, use this to make blobs of the same size – it will be neater.) and sprinkle some grated Comté on top.

*Step 4 :

Bake for 9 minutes, then lower the heat to 180°C/fan oven 160°C/mark 4 and bake for a further 9 minutes. Do not open the oven door while they are baking. Pile the gougères into bowls or plates and enjoy!

BON APPÉTIT !

👍 If you give this recipe a go, don't forget to tag us on social media, we'd love to see your results! 📸



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