



## Gougeres

### **ABOUT VIRTUAL CLASSES - Please Read First!**

- Below you'll find a shopping list as well as the recipes. We highly recommend reading over the recipes prior to the class.
- **Please have all ingredients washed and pre-measured and equipment ready so we can get started right away.**
- Remember, when it comes to Zoom, the bigger the screen, the better the experience.
- If you won't have all of the ingredients listed in the shopping list by the time of your scheduled class, **DON'T PANIC & DON'T RUN TO THE STORE!** We'll figure out a way to improvise with what you **DO** have in your pantry & fridge!
- Don't feel like cooking along? No problem! Feel free to watch, take notes and ask questions so you can prepare the dishes at your leisure.

## INGREDIENT/EQUIPMENT LISTS:

### INGREDIENTS:

- 1/2 cup water
- 1/2 cup milk
- 1 stick (4 ounces) unsalted butter, cut into tablespoons
- Large pinch of coarse salt
- 1 cup all-purpose flour
- 4 large eggs
- 1 egg yolk plus 1 tablespoon cold water for the egg wash
- 3 1/2 ounces shredded gruyere cheese (1 cup), plus more for sprinkling
- Freshly ground pepper
- Freshly grated nutmeg

### EQUIPMENT:

- medium saucepan
- wooden spoon
- A large bowl
- pastry bag OR ziplock bag OR two large spoons
- baking sheet greased with canola oil or cooking spray
- Pastry brush
- Small bowl and whisk or fork for egg wash

## **Recipe - Gougères (Savory Puffs)**

*Makes about 28 gougères*

- 1/2 cup water
- 1/2 cup milk
- 1 stick (4 ounces) unsalted butter, cut into tablespoons
- Large pinch of coarse salt
- 1 cup all-purpose flour
- 4 large eggs
- 1 egg yolk plus 1 tablespoon cold water for the egg wash
- 3 1/2 ounces shredded gruyere cheese (1 cup), plus more for sprinkling
- Freshly ground pepper
- Freshly grated nutmeg

Preheat the oven to 400°. Line 2 baking sheets with parchment paper. In a medium saucepan, combine the water, milk, butter and salt and bring to a boil.

Add the flour and stir it in with a wooden spoon until a smooth dough forms; stir over low heat until it dries out and pulls away from the pan, about 2 minutes.

Scrape the dough into a bowl; let cool for 1 minute. Beat the eggs into the dough, 1 at a time, beating thoroughly between each one. Add the cheese and a pinch each of pepper and nutmeg. (Optional: you can add bacon or any other savory items you love.)

Transfer the dough to a pastry bag fitted with a 1/2-inch round tip and pipe tablespoon-size mounds onto the baking sheets, 2 inches apart.

In a small bowl, whisk together the egg yolk and a tablespoon of cold water to make an egg wash. Lightly brush each puff with the egg wash and sprinkle with extra cheese and bake for 22 minutes, or until puffed and golden brown. Serve warm.