



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Gougères (reworded slightly from David Lebovitz)

Makes 24-30

I was paranoid about my eggs cooking in the hot saucepan before they could be incorporated into the dough, so I transferred the flour mixture to another bowl before adding the eggs.

½ cup water

3 tablespoons butter, cut into cubes

¼ teaspoon salt

big pinch of chile powder, or a few turns of freshly-ground black pepper

½ cup (2.4 ounces) all-purpose flour

2 large eggs

¾ cup (about 3 ounces) grated gruyere, or another hard cheese

1. Preheat the oven to 425 degrees. Line a baking sheet with parchment paper or a silicone baking mat.
2. Heat the water, butter, salt, and chile or pepper in a saucepan until the butter is melted. Add the flour all at once and stir vigorously until the mixture pulls away from the sides of the pot into a smooth ball. Remove from heat and let rest two minutes.
3. Add the eggs, one at a time, whisking constantly. The batter will first appear lumpy, but after a minute or so, it will smooth out. Add most of the grated cheese, reserving some for topping; stir until well-mixed.
4. Scrape the mixture into a pastry bag fitted with a wide plain tip and pipe the dough into mounds, evenly-spaced apart, making each about the size of a small cherry tomato. (You can also divide the dough into mounds using two spoons.) Top each puff with a bit of the remaining cheese.
5. Bake for 10 minutes, then turn the oven down to 375 degrees; bake for an additional 20 to 25 minutes, until the gougères are golden brown. Serve warm.