



From the Culinary Company Kitchen

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Gougères

Yield: 40 portions

INGREDIENTS	AMOUNTS
Water	8 fl oz
Butter	4 wt oz
Salt	1 tsp
All purpose flour, sifted	4 ½ wt oz
Egg white	1 ea
Eggs	4 ea
Gruyère cheese, grated	3 wt oz
Parmesan cheese, grated	1 tbsp

Process

1. Combine the water, butter and salt and bring to a boil
2. add the flour all at once and stir in well; cook, stirring continuously, until the mass comes away from the side of the pot
3. Transfer to a mixer and mix on medium speed for about 1 minute. Add the egg white and eggs, one at a time, mixing well after each addition, to achieve a stiff, but pliable texture
4. Add the grated gruyere and parmesan cheeses and continue to mix for 1 minute
5. Transfer the dough to a pastry bag and with a #5 plain tip and pipe the desire shape onto parchment lined sheet pans
6. Bake at 400° until golden brown, then reduce the heat to 325° to cook through, 12-15 minutes.