

Gougere (Patricia Van Pelt 22Feb09)

Tuesday, February 24, 2009 10:37 AM

Pate a choux with cheese (Gougere)

1 cup cold water
1/4 lb butter
1 teaspoon sugar
1/2 teaspoon salt
1 cup flour
4 eggs
1 cup diced Gruyere cheese
1 beaten egg
slices of Gruyere cheese

Bring water, butter, sugar and salt to boil. Remove from heat and add flour all at once. Over heat, stir 20 seconds until it forms a single glossy mass. Off heat, add eggs one at a time, beating well for each egg. Add cheese. Arrange pastry in an 8" circle on a buttered and floured baking sheet. Brush with egg. Cover with cheese slices. Bake in preheated 425°F oven for 25 minutes. Serves 6.



June 28, 2023

Today I made gougere in muffin tins (large size) and what didn't fit I put into a small cake pan. I baked the muffin version for 15 minutes and the small cake pan for an extra 8 minutes. This is how it turned out (yum).

Before Baking:



Immediately after baking:



After the fall (inevitable). And tasting! (also inevitable!):

