

Gougères

Adapted by Adam Roberts

From [Chef Renee Erickson's recipe on Munchies](#)

Makes 16 Gougères

Ingredients:

1 ½ cups whole milk
1 stick unsalted butter (8 tablespoons)
1 teaspoon salt (plus more to taste)
½ teaspoon freshly ground nutmeg (plus more to taste)
½ teaspoon cayenne pepper (plus more to taste)
1 ¼ cups all-purpose flour
4 large eggs
1 ½ cups Gruyère
1 ½ cups Comté

Directions:

1. Heat the oven to 450 degrees.
2. In a medium-sized sauce pan, heat the milk along with the butter, salt, nutmeg, and cayenne pepper to a simmer on medium-high heat, just until the butter is melted and there are small bubbles.
3. Immediately add all of the flour and stir with a wooden spoon, lowering the heat a little and cooking for one to two minutes, until the dough is like Play-dough.
4. In a KitchenAid mixer, or in a large bowl with a wooden spoon, add the eggs one at a time, being sure to beat them quickly, so they don't scramble. Add ½ of the cheese (¾ cup of each kind) and then taste to adjust for salt, nutmeg, and cayenne.
5. Line two cookie sheets with parchment paper. Using a ¼-cup scoop, scoop the dough at least 1-inch apart – you should get 8 scoops per sheet. Sprinkle each bit of dough with some of the cheese. If you want to bake all of them now you can; or you can place one sheet in the freezer for a few hours, and then pop the frozen balls into a freezer bag and bake them directly from the freezer whenever you're ready.
6. Place the cookie sheet into the oven and bake for 10 minutes until the dough has puffed significantly; lower the temperature to 300 and monitor the Gougères: you want them puffed and golden brown, but you don't want the cheese to burn (about 10 to 20 more minutes).
7. Remove from the oven and poke 3 to 4 holes with a toothpick into each Gougères so they can release steam without collapsing. Serve right away with a cold glass of white wine.