

## *Gougères Bourgignonnes*

Makes 2 dozen gougères  
Preparation: 20 minutes  
Cooking time: 20 minutes

This is in fact a choux pastry with cheese added to it (Comté or Gruyère). Gougères are served either as an apéritif or as an accompaniment to a wine tasting.

Suggested wine: preferably a white wine.



- 10 floz water
- 5 oz flour
- 4 eggs
- 4 oz butter
- 5 oz grated Comté ou Gruyère
- Salt & pepper
- Ground nutmeg

1. In a saucepan, bring the water, the butter cut into small lumps, a pinch of salt and pepper and a pinch of ground nutmeg to the boil.
2. Remove from the heat and add all the flour. Mix energetically with a wooden spatula.
3. The dough should come away from the sides of the pan. Heat gently to dry it a little if need be.
4. Remove from the heat and mix in the eggs one by one while stirring all the time. Then mix in the grated cheese.
5. Butter a baking tray and, using a tablespoon, scoop out dollops of mixture and place them on the tray. Optionally, you can brush them with beaten egg to glaze them.
6. Cook for 20-25 minutes in an oven at 200-210°C (390-410°F). The gougères should be puffy and golden brown.

Serve warm.

(They can be prepared in advance and reheated before serving)