



# GOUGÈRES

Makes 28 | 45 mins

## INGREDIENTS

- 1/2 cup water
- 1/2 cup milk
- 125g unsalted butter
- Large pinch of sea salt
- 1 cup all purpose flour
- 4 large eggs
- 1 cup shredded Gruyère cheese, plus extra for sprinkling
- Freshly ground pepper
- Freshly grated nutmeg

**01** Preheat the oven to 200°C. Line 2 baking sheets with parchment paper. In a medium saucepan, combine the water, milk, butter and salt and bring to a boil. Add the flour and stir it in with a wooden spoon until a smooth dough forms; stir over low heat until it dries out and pulls away from the pan, about 2 minutes.

**02** Scrape the dough into a bowl; let it cool for 1 minute. Beat the eggs into the dough, 1 at a time, beating thoroughly between each one. Add the cheese and a pinch each of pepper and nutmeg.

**03** Transfer the dough to a pastry bag fitted with a 1/2-inch round tip and pipe tablespoon-size mounds onto the baking sheets, 2 inches apart. Sprinkle with cheese and bake for 22 minutes, or until puffed and golden brown. Serve warm.