



Gougères

NIBBLEDISH CONTRIBUTOR

Ingredients

- 45 grams of butter
- 125 ml of water
- pinch of salt
- 100 grams of wheat flour
- 3 eggs
- 70 grams of grated Gruyère cheese

Instructions

1. Boil water with butter in a pot.
2. Remove pot from stove, add salt and flour, mix well.
3. Return pot to the stove and keep stirring till there is no lumps.
4. Remove from stove and add eggs, one by one, keep stirring till dough looks "thick mayonnaise".
5. Add grated Gruyère.
6. Place dough in fridge for 10 minutes.
7. Place 10 scoops of dough on a baking tray.
8. Bake in preheated oven, in 200 C degrees, about 20-25 minutes till golden brown.