

Gougères—Crispy Cheese Bubbles, commonly paired with Champagne as an appetizer or eaten at wine tastings in Burgundy, France

Makes about 30 2 ½-inch puffs

Recipe adapted from *The Country Cooking of France* by Anne Willan

- 1 cup water
- ¾ teaspoon salt
- ½ cup butter, cut into cubes
- 1 cup flour
- 4-5 eggs
- 4 ounces Gruyère cheese, grated (+ 2-3 Tablespoons for the tops of the puffs)

Heat the oven to 400°F and lightly butter a baking sheet.

Bring the water, salt, and butter to a boil in a saucepan. Add the flour all at once, stirring vigorously. Remove the pan from the heat, and add the eggs, one at a time, incorporating each one before adding the next. Stir the 4 ounces of Gruyère into the dough.

You can use a pastry bag fitted with a ½-inch plain tip, piping small 1 ½-inch mounds on to the baking sheet, or you can take the Lazy Tammy's way out! The Lazy Tammy's way is to use two teaspoons and drop small mounds onto the baking sheet. Either way, just make sure you leave enough space between them to allow them to puff while baking.

Arrange the extra 2-3 Tablespoons of Gruyère on the tops of each puff.

Bake until golden brown and crisp, 25-30 minutes. They are done when they stay crisp on the outside and slightly soft on the inside.

Gougères are best eaten warm from the oven, but you can certainly warm them carefully in a low oven. You can even store them in the freezer to pull out for snacking or partying!

