

## **Gougeres**

**Gail Smith**

1/2 cup water

1/2 cup milk

1 stick unsalted butter

large pinch of salt

1 cup all-purpose flour

4 lg. eggs

1 cup of shredded cheese of your choice

1/4 tsp ground pepper

1/4 tsp ground nutmeg

Preheat the oven to 400 degrees. Line 2 baking sheets w/parchment or use Silpat liners. In a medium saucepan, combine the water, milk, butter and salt and bring to a boil. Add the flour and stir 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.

Scrape the dough into a bowl; let cool for 1 minute. Beat the eggs into the dough one at a time, beating thoroughly between each egg. Add the cheese, pepper, and nutmeg and mix well.

Pipe or spoon tablespoon-size mounds onto the baking sheet 2 inches apart. Bake for 22 minutes or until puffed and golden brown. Serve hot, or let cool and refrigerate or freeze. Re-heat in a 350 degree oven.