

## Gougères by Alain Ducasse

### Ingredients

- ½ cup water
- ½ cup milk
- 1 stick (4 oz) unsalted butter, cut into 1 Tbsp pieces
- Large pinch of coarse salt
- 1 cup all-purpose flour
- 4 large eggs
- 3½ oz shredded Gruyère cheese (1 cup), plus more for sprinkling
- Freshly ground black pepper
- Freshly grated nutmeg



### Preparation

1. Preheat the oven to 400°
2. Line two baking sheets with parchment paper
3. In a medium saucepan, combine the water, milk, butter, and salt; bring to a boil
4. 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 side of the pan, about 2 minutes
5. Scrape the dough into a bowl; let cool for 1 minute
6. Beat the eggs into the dough, one at a time, beating thoroughly between each one
7. Add the cheese and a pinch each of pepper and nutmeg
8. Transfer the dough to a pastry bag fitted with a ½ inch round tip
9. Pipe tablespoon-size mounds onto the baking sheets, 2 inches apart
10. Sprinkle with cheese and bake for 22 minutes, or until puffed and golden brown
11. Serve hot, or let cool and refrigerate or freeze
12. Reheat in a 350° oven until piping hot