

# Cheese Gougere

Makes around 23.



## INGREDIENTS

- 128g Water
- 114g Unsalted Butter
- ½ Tsp Fine Sea Salt
- ½ Tsp Thyme
- ½ Tsp Paprika
- ½ Tsp Black Pepper
- ½ Tsp Mustard
- ⅓ Tsp Garlic Powder (Optional)
- 120g Plain Flour
- 4 Eggs (Beaten)
- 50g Mozzarella (Shredded)
- 40g Emmental Cheese (Cut up)
- 30g Parmesan (Grated)

## Base

1. In a saucepan over medium heat, combine the water, butter, salt, thyme, paprika, pepper, mustard and garlic powder.
2. Continuously stir until butter melts and mixtures come to a boil.
3. Turn off the heat and add the flour. Stir until it reaches a mash potato-like consistency.
4. Turn the fire back on and continue to cook for an additional 3 minutes.

## Mixing

5. Transfer the dough into your mixing bowl.
6. Mix at medium speed for 4 minutes to allow steam to escape and mixture to cool.
7. Add the eggs in bit by bit (approximately 3 additions).
8. Add the cheese and mix until the batter is smooth and homogeneous.

## Baking

9. Place tablespoon-sized dollops onto a lined baking tray.
10. Bake at 220°C for 5 minutes. Immediately after, reduce temperature to 175°C and bake for 22 minutes.
11. Let cool for 10 minutes before serving.