

Miele

Cheese Choux Gougères

By Shannon Bennett

30 minutes

30 minutes

36 pieces

Serves



INGREDIENTS

115ml milk	Gruyere craquelin
110ml water	100g butter
125g butter	3g salt
15g salt	100g flour
5g sugar	100g gruyere, grated
195g flour	
4 eggs, beaten	
55g gruyere, finely grated	

METHOD

Gruyere craquelin

1. Beat all ingredients together slowly until uniform, approximately 2-3 minutes.
2. Roll out between two pieces of baking paper until 2-3mm thick. Place on a tray and freeze.
3. Cut the craquelin with a ring cutter, approximately 3.5cm diameter. Place in a container and freeze.

Gougères

1. Combine milk, water, butter, salt and sugar in a medium sized saucepan and bring to the boil on medium heat, Induction setting 7.
2. Add in the flour, mix thoroughly and beat with a wooden spoon on medium heat, Induction setting 5, until a smooth dough forms and it pulls away from the pan.
3. Transfer to a food processor with a paddle attachment. Mix on low speed and add the cheese until fully incorporated.
4. Add the egg, in 4-5 batches, beating well between each addition. Beat until the mixture is cool.
5. Transfer the mixture to a piping bag with a large plain nozzle.
6. Using a single pipe and push method, pipe the mixture onto a baking tray lined with baking paper. Pipe into domed shapes, approximately 3-4cm high and 3-4cm in diameter.
7. On each of the gougères, place a disk of the gruyere craquelin on top.
8. Bake the gougères using Automatic Programmes + Cookies/Muffins + Choux Buns + Default Browning, or alternatively Fan Plus at 180°C for 20 minutes.

