

# Smoked Cheddar Gougères

*Makes 60 one inch puffs*

8 ounces whole milk  
4 ounces butter  
1/2 teaspoon sea salt  
1 cup (120 grams) All-purpose flour  
4 large eggs  
4 ounces sharp cheddar, grated  
2 ounces smoked cheddar, grated



Position the racks in the top and bottom third of the oven. Preheat the oven to 400 degrees Fahrenheit. Line two baking sheets with nonstick baking mats or parchment paper. Measure the flour into a small bowl. Crack all of the eggs into a bowl and set aside until they are needed. Grate the two cheeses and gently combine them.

Combine milk, butter, and salt in a medium sized pot over high heat. Monitor the mixture closely, stirring often, to avoid scorching. As soon as the mixture comes to a boil, reduce the heat to medium and add the flour in one addition. Stir rapidly with a wooden spoon until the mixture comes together to form a ball. Continue to stir continuously for two minutes until the dough is completely smooth and leaves a film on the bottom of the pot. Remove the pot from the heat and allow the mixture to cool for five minute

Once the five minutes have elapsed, add the eggs one at a time, stirring vigorously after each addition. With the addition of each egg, the dough will break. This is normal; rest assured that the dough will be perfectly smooth by the time the fourth egg is incorporated. Once the eggs have all been added, stir in the grated cheese until it is evenly distributed.

Using a spoon or a Tablespoon sized cookie scoop, drop the dough by rounded Tablespoons onto the prepared baking sheets leaving 1 inch of space between each gougère. Place the baking sheets in the oven and bake for 20 – 28 minutes, rotating the pans halfway through the baking time.

The gougères will be done when they become golden brown in color and have a puffed appearance with a dry exterior. Remove the gougères from the oven and place the baking sheets on wire racks to cool. Gougères can be served warm or at room temperature.

Note: Rounded Tablespoons of dough can be frozen individually on a tray lined with freezer paper. Once they are completely frozen, store the gougères in a freezer bag until ready to use. To bake, simply place frozen gougères on a prepared baking sheet and bake in a 400 degree oven for 30 – 36 minutes.