

**Miele**

# Cheese Choux Gougères

By Shannon Bennett

**30 minutes**

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**36 pieces**

Serves



## INGREDIENTS

115ml milk	<b>Gruyere craquelin</b>
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.

