

## Miele

# Cheese Choux Gougères

By Shannon Bennett

30 minutes

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36 pieces

Serves

## **INGREDIENTS**

115ml milk

110ml water

125g butter

15g salt

5g sugar

195g flour

4 eggs, beaten

55g gruyere, finely grated

## Gruyere craquelin

100g butter

3g salt

100g flour

100g gruyere, 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.
- Cut the craquelin with a ring cutter, approximately 3.5cm diameter. Place in a container and freeze.

## Gougères

- 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.
- 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.