



Swiss Cheese Puffs

Ingredients

250ml water
100g unsalted butter
150g flour
100g grated Swiss cheese [such as Gruyere]
4 to 5 eggs
Salt to taste

Method

Place the water and the butter in a saucepan. Bring to the boil. Add the flour all at once and stir until a ball has formed. Cook this on a medium heat for a minute or two. Remove the dough to a mix master and using the paddle connection turn on to a low speed.

Add the eggs one at a time waiting for the last egg to be completely incorporated before adding the next. The batter in the bowl should form a peak and a tip that falls. If the mix is too dry try adding a yolk of another egg and if you feel you need more add the remaining egg white. When satisfied you finally add the grated cheese and mix to blend.

Transfer the mixture to a piping bag fitted with a plain nozzle. Pipe the cheese puffs 4cm apart as they will spread during cooking.

Cook for 7-8 minutes on 200°C then reduce heat to 180°C and cook a further 15 to 20 minutes. When the Gougeres [puffs] are done they should be golden brown. When you break one open they should be hollow and the inside should be cooked but still moist.

Serves four to six

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