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Sent: Sunday, October 17, 2004 10:08 PM  
To: Stephanie Qualls  
Subject: Starters - Gougeres - October 18, 2004

## TODAY'S RECIPE

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Gougeres, a traditional cheesy pastry from France, are often piped into ring shapes before being cooked, so you might think of them as cheese donuts. This recipe may be fried or baked, and both versions should be eaten while they're still piping hot.

### Gougeres

1 cup (250 ml) water  
4 Tbs (60 ml) butter  
1/2 tsp (2 ml) salt  
1 1/2 cups (375 ml) all-purpose flour  
3 eggs  
1 cup (250 ml) freshly grated Gruyere or Swiss cheese  
1 cup (250 ml) freshly gated Parmesan cheese Vegetable oil for deep frying (optional)

Combine the water, butter, and salt in a saucepan and bring to a boil over moderate heat. Add the flour and cook, stirring constantly, until the dough forms a ball, about 5 minutes. Add the eggs one at a time, beating vigorously until each one is completely incorporated before adding the next. Stir in the cheeses. To make fried gougeres drop by tablespoonfuls into 2 inches (5 cm) of vegetable oil heated to 350F (180C). Fry until golden brown on both sides, about 3 to 4 minutes. Drain on a wire rack set over paper towels. To make baked gougeres, drop by tablespoonfuls on a lightly greased baking sheet and bake in a preheated 425F (220C) until golden brown, about 10 minutes. Serve immediately. Serves 4 to 6.

Bon appetit from the Chef at World Wide Recipes