

Cheese Gougère

Cuisine: **French**
Food category: **Side dishes**



Author: **Chloé Lasseron**

Company: **Retigo**



Program steps

Preheating: 200 °C

1

 Hot air

 100 %

 Termination by time

 00:20 hh:mm

 195 °C

 90 %



Ingredients - number of portions - 8		
Name	Value	Unit
Butter	80	g
All purpose flour	150	g
Water	125	ml
Milk	125	ml
Salt	1	g
freshly ground black pepper, ground	1	g
chicken eggs	4	pcs
Comté cheese	100	g

Nutrition and allergens	
Allergens: 3, Gluten, Milk Minerals: Ca, Calcium, Co, Cr, Cu, F, Fe, I, Iron, K, Magnesium, Mg, Mn, Na, P, Phosphorus, Se, Sodium: 38758 mg, Zn Vitamins: A, B, B12, B6, C, D, E, K, Kyselina listová, Niacin, Thiamin, Vitamin A	
Nutritional value of one portion	Value
Energy	418.7 kJ
Carbohydrate	14.4 g
Fat	12.3 g
Protein	5.4 g
Water	6 g

Directions

- In a saucepan, add butter and milk, a pinch of salt and a pinch of pepper.
- Bring to a boil then, off the heat, quickly incorporate the flour with a spatula.
- Return the saucepan to low heat to dry out the dough and stir continuously.
- When the dough forms a ball that no longer sticks to the walls, remove it from the heat.
- Add 4 eggs, incorporating them into the dough one by one until everything is homogeneous.
- Then add the grated cheese.
- Place the choux pastry into a piping bag and pipe the choux onto a rectangular baking sheet.
- Bake the sheet in the oven.