

# Gougeres

- 1 c. milk
- 1/2 c. butter
- 1/4 tsp. salt
- 1 c. flour, sifted
- 4 eggs
- 1 c. (4 oz.) finely shredded Gruyere cheese
- (reserve 2 Tbsp. for topping)

Preheat oven to 425 degrees. Line two baking sheets with parchment. In a medium saucepan, combine milk, butter, and salt over medium heat. When butter melts, add flour all at once and stir until dough comes away from sides of the pan. Remove from heat; add eggs one at a time, stirring to mix well. Dough thickens and becomes shiny. Vigorously stir in cheese. Using two spoons, place teaspoons of dough, 1" apart on parchment. Sprinkle tops with reserved cheese. Bake 18-20 minutes until lightly browned. Turn off oven, open door, and allow to set 8 minutes. Remove to cooling rack. Serve warm.

*Accompany with Cooper-Garrod Pinot Noir*