

Indulgence

with
chris sprague

Vermont Cheddar Gougeres (French Cheese Puffs)

1 cup water
½ cup butter, cut into cubes
¼ teaspoon salt
¼ teaspoon sugar
1 cup flour
4 large eggs
1 ½ cups sharp, aged Vermont cheddar cheese
1/3 cup grated parmesan cheese
1 teaspoon dry mustard
Cayenne pepper

Preheat the oven to 425 degrees. Line a baking sheet with parchment paper.

Heat the water, butter, salt and sugar in a saucepan until the butter is melted. Add the flour all at once and stir vigorously until the mixture breaks away from the sides of the pan into a smooth ball. Remove from heat and let rest for two minutes.

Beat in the eggs one by one stirring quickly until the dough is firm, smooth and waxy.

Add all the cheddar cheese, all but 2 tablespoons of the parmesan cheese, the dry mustard and a pinch of cayenne pepper, and stir until well-mixed.

Transfer the mixture to a pastry bag fitted with a wide plain tip and pipe the dough into small round mounds, evenly-spaced apart. Sprinkle tops with remaining parmesan cheese.

Bake for 10 minutes and then turn oven down to 375 degrees and bake for an additional 20 to 25 minutes, until they are completely golden brown.