

# Sarah Scott's Gougères

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Sarah serves her *gougères* from a tray or basket, tucked inside a linen napkin.  
From [Margrit Mondavi's Vignettes](#) by Margrit Biever Mondavi with Janet Fletcher.

## Ingredients

- 3/4 cup skim milk
- 3 ounces (6 tablespoons) unsalted butter
- 3/4 teaspoon kosher salt
- 3/4 cup bread flour
- 3 large eggs
- 1/4 teaspoon freshly ground black pepper
- 3 ounces (about 3/4 cup) grated Gruyère cheese
- 1 tablespoon heavy cream
- Fleur de sel for garnish



## Directions

Preheat the oven to 375°F and position a rack in the center of the oven. Line 2 baking sheets with a nonstick baking mat or parchment paper.

Combine the milk, butter and salt in a small saucepan and bring to a boil over medium heat. Add the flour all at once, whisking until smooth. The mixture will be thick. Reduce the heat to medium-low and switch to a wooden spoon. (You may have to tap the whisk vigorously against the side of the saucepan to release all the batter.) Cook, stirring constantly, until the batter clears the sides and bottom of the pan and loses its raw taste, about 3 minutes.

Remove from the heat and let cool for a couple of minutes. Add the eggs one at a time, beating well and making sure each egg is fully incorporated before adding the next one. Mix in the pepper and all but 3 tablespoons of the cheese.

With 2 spoons, drop walnut-sized mounds of batter onto the baking sheets, leaving about 2 inches between the mounds. You should have room for 1 dozen *gougères* per baking sheet and enough batter for 2 dozen *gougères* in all. Don't worry about making them perfectly neat and round. Brush the tops with the cream and sprinkle with a few grains of fleur de sel. Coarsely chop the remaining 3 tablespoons of grated cheese and sprinkle on top, dividing it evenly.

Bake one tray at a time until the *gougères* are a deep golden brown, 30 to 35 minutes. (Do not open the oven door while they are baking!) They should be crisp outside and moist but not doughy inside. If unsure, break one open to check. Serve immediately or cool on a rack and reheat before serving.

**Makes 2 dozen**