

# HOW TO MAKE

## Gougères

### Shopping list

- 5.5 oz butter
- Salt and pepper
- 1 cup 1/3 of water
- A pinch of grated nutmeg
- 6.6 oz flour
- 5 eggs
- 3.6 oz grated cheese

### Step

1

Pre-heat the oven at 400°

2

Melt the butter in the water in a small saucepan, with everything but the flour. Let boil a few seconds and add the flour in one batch away from the stove. Combine well and place back on the stove to dry out.

3

Add the eggs one by one until you reach a sticky consistency.

4

Add the cheese and spoon on a sheet of parchment paper placed on a cookie sheet. Cook for 20 minutes, then open the door and cook 5 more minutes.

### What you need (serves 6)

- 1 cup 1/3 water
- 1 pinch salt and pepper
- 1 pinch nutmeg
- 5.5 oz butter
- 6.6 oz flour
- 5 eggs
- 3.6 oz grated cheese

### Marguerite's tip

« Choose a tasty cheese, like a French comte or an Italian shredded parmigiano »