

CHEESE PUFFS



Preparation : 15 min - **Resting :** - - **Cooking :** 20-25 min - **Equipment :** piping bag (optional)

Ingredients : 30

- Choux pastry - 1 cup water - ½ cup milk - ¾ butter - 2 eggs for glazing - 1 ¼ cups plain flour
 - 6 eggs - FLAVOURING - 4 oz gruyere cheese
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1. Preheat the oven to 410°F (gas mark 6-7). Lightly unsalted butter a baking tray.
2. Grate the cheese in the bowl using the 2-mm grating disc and set aside.
3. Bring the water, milk, unsalted butter and salt to the boil in a saucepan, stirring with a whisk to melt the unsalted butter. Remove from the heat and tip in all the flour, stirring vigorously with a wooden spatula.
4. Return to the heat and simmer gently for approximately 1 minute. Transfer this dough to the bowl with the dough blade. Switch on and add the eggs one by one via the feed tube.
5. Switch off and use the spatula to push the dough down and scrape the sides of the bowl.
6. Next, add three-quarters of the grated cheese and blend for a further 5 seconds. Pour a thin film of water onto the baking tray and pipe or spoon the mixture onto it in small mounds, each measuring approximately 1-inch in diameter.
7. Brush the pastry puffs with beaten egg yolk, flattening them slightly, and scatter with the remaining cheese.
8. Bake in the oven for approximately 20 minutes, then leave to cool on a wire tray.

9. Serve warm.

Chef's tip :

A Burgundy speciality traditionally served as an hors-d'oeuvre.

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