

# FOOD52

## Black Pepper Popovers with Chives and Parmesan

By FamilyStyle Food

Editors' Comments: WHO: FamilyStyle Food is a private chef and blogger living in St. Louis. WHAT: Our new go-to pastry for whenever the mood strikes. HOW: Mix your ingredients in a bowl, spoon into muffin tins, and watch them puff in the oven. WHY WE LOVE IT: We love how delicate -- and distinctly savory -- FamilyStyle Food's popovers are. You most likely have the ingredients hanging in your pantry right now -- what are you waiting for?

Inspired by the blooming chives in my garden and hungry for something freshly baked but QUICK, I tweaked a basic popover recipe.

Makes 12

- 2 cups milk
- 4 eggs
- 4 tablespoons butter
- 10 ounces all purpose flour
- 1/2 teaspoon fine sea salt
- 1/2 teaspoon fresh ground black pepper
- 1/4 cup Parmesan cheese
- 2 tablespoons chopped fresh chives
- 1 teaspoon grated fresh lemon zest

1. Heat oven to 450 degrees. Lightly coat a 12-cup popover pan or muffin tin with melted butter or oil.
2. Whisk together the milk, eggs and butter in a large bowl until blended. Add the remaining ingredients and mix well.
3. Place the empty pan in the oven to heat for 7 minutes. Carefully remove from the oven and fill the cups evenly with the batter (this is less messy if you transfer batter to a 4 cup liquid measuring cup).
4. Bake for 18 - 20 minutes, then lower the oven temperature to 350 degrees. Continue baking until the popovers are deep golden brown, 15 - 18 more minutes.
5. Cool briefly in the pan before removing and serving. You can reheat cooled popovers in a 350 degree oven for about 5 minutes.