

# BOERENKAAS & HERB GOUGERES

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## INGREDIENTS

5tbsp butter  
1 teaspoon salt  
1/4 teaspoon fresh ground black pepper  
1/4 teaspoon freshly ground nutmeg  
1/2 tsp finely chopped thyme  
1 tsp finely chopped flat leaf parsley  
1 cup water, plus 1/2 teaspoon water, divided  
1 cup all-purpose flour  
1 cup grated Boerenkaas cheese  
4 large eggs, at room temperature (very important)

## METHOD

### Step 1:

Add butter, salt, pepper and nutmeg to 1 cup water in a medium saucepan and bring to a boil over medium-high heat.

Step 2: When butter melts, reduce the heat to low.

Step 3: Add flour to saucepan all at once and beat with a wooden spoon over low heat for about a minute until mixture pulls away from sides of the pan.

Step 4: Remove pan from heat.

Step 5: Add cheese to pan and beat with wooden spoon until thoroughly mixed.

Step 6: Add 4 eggs, one at a time, beating each into the batter until well mixed before adding the next.

Step 7: Add the herbs and continue beating mixture until it is smooth, shiny and firm.

Step 8: Now in a frying pan heat sufficient oil to deep fry small balls, until 140C

Step 9: Now carefully fry small tsp size balls of batter until puffed up and golden and cooked through, remove with a slotted spoon and drain on paper towel, sprinkle with salt and serve warm

# THE COOKERY

by The Secret Jozi Chef