

GRUYERE GOUGERES

Delicious light cheesy puffs!

INGREDIENTS

5tbsp butter
1 teaspoon salt
1/4 teaspoon fresh ground black pepper
1/4 teaspoon freshly ground nutmeg
1 cup water, plus 1/2 teaspoon water, divided
1 cup all-purpose flour
1 cup grated gruyere cheese
5 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: 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