



Gougères with Aged Gouda Paired with our Rosella's Vineyard Chardonnay

Gougères are French cheese puffs that are a perfect starter for an elegant evening.

- 1 c. cold water
- 7 T. unsalted butter, cut into a small even dice
- 3/4 c. flour
- 1/2 t. kosher salt
- 1 t. ground ginger
- 5 eggs
- 1 1/2 c. aged gouda, such as Prima Donna or Rembrandt, grated finely
- 1 T. milk

Preheat oven to 375 degrees. Sift flour, ginger and salt into a bowl and set aside. Crack one egg into a bowl and lightly beat with the milk, set aside. In a heavy bottom medium size sauce pan, combine butter and water over medium high heat. Bring the mixture to a boil and allow butter to melt completely. Once the butter has melted, dump the entire flour mixture into the pan, take off heat and beat with a wooden spoon until there are no lumps. Once the dough is cohesive and shiny place back over medium heat. While stirring constantly, dry the dough out without coloring the bottom of the pan, about 2 minutes. Take the pan off of the heat again and add the 4 remaining eggs one at a time beating with a wooden spoon until completely combined before adding the next egg. Mix in gouda.

Place the dough in a large ziplock bag or pastry bag, cut 1/2" off of the corner of the ziplock or use 1/2" tip. Pipe 1" mounds on a cookie sheet lined with parchment or a silpat. Gently brush the egg and milk mixture over the Gougères and bake in the oven for 30-35 minutes until golden brown. Pour a glass of Rosella's Vineyard Chardonnay and enjoy!