



CHEESE & HERB GOUGÈRES

Gougères au Fromage et aux Herbes

Source: The Gilded Table – July Edition

Prep Time: 20 min | Cook Time: 25 min | Yield: Serves 6–8

Recipe Description

Golden and airy, these savory cheese puffs offer a taste of the French countryside with every bite. Made from a classic pâte à choux dough enriched with Gruyère and herbs, they're light enough for an aperitif and elegant enough for a garden soirée.

Part of The Gilded Table: July Edition from Life in Bianca's Kitchen.

Ingredients

1 cup water

6 tablespoons unsalted butter, cut into cubes

1/2 teaspoon salt

1 cup all-purpose flour

4 large eggs

1 cup grated Gruyère cheese (or sharp cheddar)

1 tablespoon chopped fresh thyme (or 1 tsp dried)

Freshly ground black pepper, to taste



Inveniam viam aut faciam.

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Instructions

- Preheat oven to 400°F (200°C). Line two baking sheets with parchment paper.
- In a medium saucepan, combine the water, butter, and salt. Bring to a boil over medium heat.
- Add the flour all at once and stir vigorously with a wooden spoon until the mixture forms a smooth ball and pulls away from the sides — about 1–2 minutes.
- Remove from heat and let cool slightly (2–3 minutes).
- Add the eggs one at a time, mixing well after each. The dough should be smooth, glossy, and slightly thickened.
- Stir in the grated cheese, thyme, and black pepper.
- Drop tablespoon-sized mounds onto the prepared baking sheets, spacing about 2 inches apart.
- Bake for 22–25 minutes, or until puffed and golden brown. Do not open the oven door during baking.
- Serve warm, optionally sprinkled with extra cheese or herbs.

Notes:

1. Gougères are best enjoyed fresh from the oven but can be reheated gently.
2. Pair with a crisp white wine or a garden salad with lemon vinaigrette.
3. Freeze unbaked mounds for up to a month — bake straight from frozen with an extra 3–4 minutes.