

Gougeres (Gruyere Cheese Puffs) - 120 pieces

720 ml	water
340 g	butter
salt	as needed
380 g	flour, all purpose
86 g	egg whites
9-12	eggs
256 g	grated Gruyere
18 g	grated Parmesan

1. Combine the water, butter, and salt and bring to a boil.
2. Add the sifted flour all at once and stir in well; cook over medium heat, stirring constantly, just until the mass comes away from the sides of the pot.
3. Transfer to a mixer and mix on medium speed for about 1 minute. Add the egg white and eggs one at a time, mixing well after each addition, to achieve a stiff pliable texture.
4. Add the grated cheeses and continue mixing 1 minute.
5. Transfer the dough to a pastry bag, fitted with a plain tip, and pipe out in the desired shape onto parchment lined sheets.
6. Bake at 400 degrees F until golden, then turn down to 325 degree F to cook through, 12-15 minutes. Store in airtight containers.