

1896 WINE CLUB



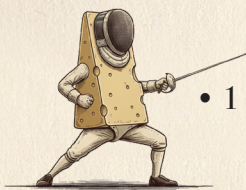
GOUGÈRES

A favorite pairing among Somms and Chefs with bubbles,
Glavier La Grâce d'Alphaël Grand Cru Champagne

ACTIVE TIME: 15 mins TOTAL TIME: 45 mins YIELD: 28 gougères

INGREDIENTS:

- 1 1/2 cup water
- 1/2 cup milk
- 1 stick (4 ounces) unsalted butter, cut into tablespoons
- Large pinch of coarse salt
- 1 cup all-purpose flour
- 4 large eggs
- 3 1/2 ounces shredded Gruyère cheese (1 cup), plus more for sprinkling
- Freshly ground black pepper
- Freshly grated nutmeg



STEP 1: THE EN GARDE BOIL

Assume your 'en garde' stance by preheating your oven to 400°F and preparing your baking sheets with parchment. In a sturdy saucepan, combine the water, milk, butter, and a robust pinch of salt and bring to a rolling boil.

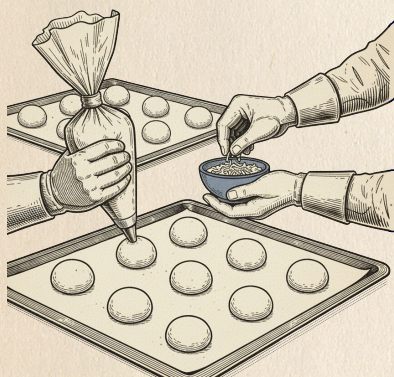
STEP 2: THE FLOUR PARRY & DRY-OUT

With the swiftness of a parry, add the flour to the boiling liquid. Stir vigorously with a wooden spoon until a smooth dough forms. Continue to stir over low heat, until it dries out and pulls away from the side of the pan, about 2 minutes.



STEP 3: THE EGG ATTACK & CHEESE COUNTER-ATTACK

Scrape the dough into a separate, large mixing bowl, allowing it a moment of rest (about 1 minute) before its next challenge. Now, unleash the 'egg attack': beat in the large eggs, one at a time, beating thoroughly between each one. (Note: to achieve proper form when beating your eggs, use a metal whisk held at a 45-degree angle to the bowl. Spin your wrist in a rapid circular motion, lifting the whisk up and out of the mixture and then bringing it back down to the bottom of the bowl, adding a bit of air to the mix). Follow with a 'cheese counter-attack,' folding in the shredded Gruyère, a pinch of pepper, and a hint of freshly grated nutmeg – enriching your culinary defense!



STEP 4: THE PIPING ATTACK & CHEESE SALVO

With the precision of a fencer's thrust, transfer your dough to a pastry bag fitted with a 1/2-inch round tip. Squeeze tablespoon-sized mounds onto your prepared baking sheets, ensuring a strategic 2-inch distance between each. Follow with a generous 'cheese salvo,' sprinkling additional Gruyère over each mound. They are now primed for the oven's heat: bake until a glorious golden brown, approximately 22 minutes!

STEP 5: THE VICTOR'S FEAST & STRATEGIC RETREAT

Present your golden gougères, fresh from the oven, as a 'victor's feast,' serving them hot to awaiting gourmands.

In case of leftovers, allow any remaining gougères to cool before storing them in the refrigerator. They also freeze beautifully, ready for future engagements. When the call for an encore arises, reheat in a 350°F oven until they are piping hot – a perfect return to the fray!



Recipe courtesy of Alain Ducasse,
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