

Gougeres

Yields 60+

These little warm from the oven one bite cheesy puffs are addictive. The best thing about them is the unbaked dough freezes beautifully. Just pipe them on a parchment lined sheet pan, freeze and pop off into a zip top bag. You'll have an instant appetizer at your fingertips.

1 cup water
1 stick unsalted butter
3 teaspoons Savor
1 teaspoon sugar
1 1/4 cups all-purpose flour
5 ounces Mangego cheese, grated, about 1 1/2 cups
2 tablespoons finely chopped chives
4 large eggs, room temperature
1/2 teaspoon Spanish smoked paprika

Preheat the oven to 425 degrees



If you are going to bake these right away, line 3 one half sheet pans with parchment paper or a Silpat.

Over medium high heat bring a saucepan containing the water, butter, Savor and sugar to a boil. Remove from the heat and quickly add all of the flour and stir briskly with a wooden spoon until the flour is no longer visible.

Place the saucepan back on the heat and stir constantly until the dough starts to leave a film on the bottom and sides of the pan. This will take about 3-4 minutes.

Add the cheese and chives and stir until the cheese is melted.

Place the dough in a stand mixer fitted with a paddle attachment and mix on low speed for about a minute to cool the dough. Increase the speed to medium and add the eggs one at a time, incorporating each before adding another one.

Once a smooth dough has formed, place in a piping bag with a plain 5/8 inch tip. Hold the tip perpendicular to the sheet pan and squeeze 1 1/2 inch wide mounds two inches apart. A moistened fingertip will help smooth the top (keep a little bowl of water close). If you don't have a piping bag you can mound the dough using two spoons.

Sprinkle the paprika on top and bake for about 20 minutes or until golden brown.

