

Gougeres (French Cheese Puffs)

Learn to make authentic French gougères (cheese puffs) with this easy recipe. Light, airy choux pastry filled with Gruyère cheese - perfect appetizers!

15 min

PREP

25 min

COOK

40 min

TOTAL

8

SERVINGS

Easy

DIFFICULTY

Ingredients

- 1 cup flour
- 1 cup water
- 1 cup milk
- 1 cup unsalted butter
- 4 egg
- 1 cup gruyere cheese
- 1 tsp salt
- 1 tsp black pepper

Instructions

- 1 Prepare for baking**

Preheat oven to 400°F (200°C). Line two baking sheets with parchment paper.
- 2 Make the choux pastry base**

Combine 1 cup water, 1/2 cup butter, and 1 teaspoon salt in a medium saucepan. Bring to a rolling boil over medium-high heat, stirring until butter melts completely.
- 3** Remove pan from heat and immediately add 1 cup flour all at once. Stir vigorously with a wooden spoon until mixture forms a smooth paste with no flour streaks visible.
- 4** Return pan to medium heat and cook for 1-2 minutes, stirring constantly, until the dough pulls away from the sides and forms a ball that leaves a thin film on the bottom of the pan.

5 Add eggs and cheese

Transfer dough to a large bowl and let cool for 5 minutes until warm but not hot to the touch.

6 Beat in 4 eggs one at a time using a wooden spoon or electric mixer, mixing each egg completely before adding the next until dough is smooth and glossy.

7 Fold in 1 cup grated cheese and 1 teaspoon black pepper until evenly distributed throughout the dough.

8 Shape and bake

Drop rounded tablespoons of dough onto prepared baking sheets, spacing them 2 inches apart. Each mound should be about the size of a walnut.

9 Bake for 20-25 minutes without opening the oven door until gougères are puffed, golden brown, and sound hollow when tapped.

10 Cool on baking sheets for 2-3 minutes, then transfer to a wire rack. Serve warm or at room temperature within 2 hours for best texture.

Tips

Use room temperature eggs for better incorporation into the choux pastry dough, which will result in a smoother texture and better rise.

Freshly grated cheese works best - avoid pre-shredded varieties as they contain anti-caking agents that can affect texture and melting properties.

Cook the flour mixture (panade) thoroughly until it pulls away from pan sides and forms a smooth ball - this ensures proper starch gelatinization for maximum puff.

Keep the oven door closed during baking to prevent temperature fluctuations that could cause the delicate pastry to collapse before it sets.

Use a piping bag fitted with a large round tip for uniform gougères, or cut the corner off a zip-top bag as an alternative.

Test doneness by gently lifting one gougère - it should feel light and hollow, with a golden-brown exterior that feels firm to the touch.

For make-ahead convenience, pipe unbaked gougères onto baking sheets, freeze until solid, then store in freezer bags for up to 2 months.

Reheat leftover gougères in a 350°F oven for 5-8 minutes to restore their crispy exterior - never use the microwave as it will make them soggy.