

Gougère au bleu

Cuisine: **French**
Food category: **Side dishes**



Author: **Chloé Lasseron**


Company: **Retigo**





Program steps


Preheating: 200 °C


1


 Hot air


 100 %

 Termination by time

 00:25 hh:mm

 195 °C

 90 %



Ingredients - number of portions - 8		
Name	Value	Unit
butter soft	80	g
unbleached all-purpose flour	150	g
Whole milk lukewarm	125	ml
water	125	ml
salt	1	g
freshly ground black pepper, ground	1	g
chicken eggs	4	pcs
blue cheese	80	g

Nutrition and allergens	
Allergens: 1, 3, 7	
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn	
Vitamins: A, B, B6, C, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	176.8 kJ
Carbohydrate	13.9 g
Fat	11.6 g
Protein	4.3 g
Water	0 g

Directions

In a saucepan, combine the butter and milk, a pinch of salt, and a pinch of pepper.

Bring to a boil, then remove from the heat and quickly stir in the flour with a spatula.

Return the saucepan to low heat to dry out the dough, stirring continuously.

When the dough forms a ball that no longer sticks to the sides of the pan, remove it from the heat.

Add 4 eggs, incorporating them into the dough one at a time until smooth.

Then add the cheese.

Transfer the choux pastry to a piping bag fitted with a nozzle and pipe the choux onto a rectangular baking sheet.