

# Gougère au bleu

Cuisine: French

Food category: Side dishes



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Company: Retigo



## Program steps

Preheating: 200 °C

1	Hot air	100 %	Termination by time	00:25 hh:mm	195 °C	90 %	
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## 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.