

Gougères with Comté cheese, green salad, honey and balsamic vinaigrette |

Recipe for 4 servings

Description

A great classic of French cuisine, a bite-sized choux pastry with cheese, accompanied by a salad with homemade vinaigrette.

Note

Gougères are best eaten the same day, but don't hesitate to freeze them.

Ingredients

Gougères

- 62 Gr Water
- 62 Gr Milk
- 62 Gr Butter
- 62 Gr Flour
- 2 Unit(s) Egg
- 50 Gr Comté cheese

- Salt and pepper

Salad

- 4 Handful(s) Baby spinach
- 5 Ml Grainy mustard
- 5 Ml Honey
- 30 Ml Olive oil
- 15 Ml Balsamic vinegar

- Salt and pepper

Preparation

- Preparation time **75 mins**
- Preheat your **oven** at **380 F°**

Gougères

Bring the milk, water and butter to the boil in a saucepan. Remove from the heat and add the flour to form a panade, then put back on the heat to cook. Remove from the heat and add the eggs one at a time, finishing with the comté cheese. Place the dough in a pastry bag and place the gougères on a baking tray lined with baking parchment. Bake for 30 minutes, depending on the size of your gougères.

Salad

Make a vinaigrette with olive oil, honey, Meaux mustard and balsamic vinegar. Add the remaining ingredients and toss with the baby spinach.

Arrange the gougères and salad on your plates.

Bon appétit!