

# CHEESE CHOUX PUFFS

New recipe



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**Preparation :** 10 min - **Resting :** - - **Cooking :** 25 min - **Equipment :** -

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**Ingredients :** 10 to 15 choux

- 80 g butter - 200 ml water - 180 g plain flour - 3 standard eggs - 150 g gruyère or other semi-hard - cheese, grated - pinch pepper - pinch salt

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1. Preheat the oven to 180°C (170°C fan, gas mark 4).
2. Cut the butter into pieces and place into the metal bowl with the water; start the EXPERT programme, 2 minutes/speed 4/90 °C. At the end of the programme, open the lid and add the flour, salt and pepper. Close the lid, remove the cap and restart the EXPERT programme, 3 minutes/speed 4/100 °C. Scrape down the bowl if necessary. The dough should form a ball.
3. Restart the EXPERT programme 1 minute/speed 10 (without heating), adding the eggs one by one through the cap opening, while the machine is running.
4. Scrape down the bowl. Add the gruyere and restart the EXPERT programme 20 seconds/speed 10 (without heating).
5. Put the dough into a piping bag\*. Pipe the dough in mounds of 2 to 3cm on a lined\* baking tray. Bake for 25 to 30 minutes (depending on the size and oven).



**Chef's tip :**

For a different taste version, replace the gruyere with cheddar and/or add a pinch of nutmeg. Oven baking: bake using traditional radiant heat rather than convection. Do not open the oven during baking. When the choux are golden brown, leave the oven door ajar and cool them at the same time as the oven cools. This will prevent your choux from falling back.

Cook Expert ■

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