

CHEESE PUFFS



Preparation : 15 min - **Resting :** -- **Cooking :** 20-25 min - **Equipment :** piping bag (optional)

Ingredients : 30 cheese puffs

- CHOUX PASTRY - 150 g plain flour - 200 ml water - 75 g butter - 1 egg yolk (for brushing) -
FLAVOURING - 100 g comté cheese

1. Grate the cheese in the midi bowl using the 2-mm grater disc. Set aside.

TO MAKE THE CHOUX PASTRY

1. Preheat your oven to 180 °C (gas mark 4). Pour the water into a saucepan. Add the diced butter.

2.

Bring to the boil. Remove from the heat and add the flour all in one go. Beat in vigorously with a spatula. Return to the heat for about 1 minute, stirring constantly, until the dough no longer sticks to the sides of the pan.

3. Remove from the heat and transfer the dough to the bowl with the dough blade. Process for 15 seconds, then add the eggs one at a time via the feedtube, running for a further 30 seconds.

4. Add three quarters of the cheese and process for 5 seconds.

5. Line a baking sheet with baking parchment. Spoon the dough into a piping bag* with a plain nozzle. Pipe out buns measuring approx. 3 cm across.

6.

Brush the buns with egg yolk, flattening them very slightly. Scatter with the rest of the grated cheese.

7. Bake in the oven for 20-25 minutes or until golden. Cool on a wire tray. They should be served warm.

Chef's tip :

for sweet puffed pastry, omit the cheese and add 1 tbsp of sugar to the pan with the water and butter

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