

# COMTÉ CHEESE FLAVOURED PUFF CHOUX PASTRY

THIS RECIPE IS OFFERED TO YOU BY BAUDOIN MILLET TO ENHANCE YOUR CRÉMANT DE BOURGOGNE.

## INGREDIENTS

75 G COMTÉ CHEESE

3 EGGS

125 G FLOUR

50 G BUTTER

½ TSP SALT



## PREPARATION

PREHEAT THE OVEN TO 180°C (TH 6).

PLACE THE BUTTER CUT INTO PIECES IN A SAUCE PAN. MELT IT OVER LOW HEAT WITH THE SALT AND 25 CL OF WATER.

WHEN THE BUTTER IS MELTED, ADD THE FLOUR ALL AT ONCE. MIX VIGOROUSLY WITH A WOODEN SPATULA UNTIL YOU GET A SMOOTH PASTE, WHICH PEELS AWAY FROM THE SIDES OF THE PAN.

ADD THE EGGS ONE AT A TIME, MIXING WELL EACH TIME. GRATE THE COMTÉ CHEESE AND ADD IT TO THE CHOUX PUFF PASTRY DOUGH. MIX WELL TO DISTRIBUTE IT EVENLY.

COVER A BAKING SHEET WITH PARCHMENT PAPER. USING TWO TEASPOONS, DROP THE DOUGH FAR ENOUGH APART AS IT EXPANDS DURING BAKING. BAKE FOR 35 MIN. WHEN THE COMTÉ CHEESE FLAVOURED PUFF CHOUX PASTRY IS GOLDEN BROWN, TAKE THEM OUT OF THE OVEN.

LET THE COMTÉ CHEESE FLAVOURED PUFF CHOUX PASTRY COOL FOR 1-2 MIN. SO YOU WON'T BURN YOURSELF. ENJOY THEM HOT OR WARM.