

## GOUGERE

8 to 10 servings

1 cup water

½ cup (1 stick) butter

1 cup all purpose flour

4 eggs

1 ½ cups (6 oz) grated Gruyere cheese

1 tsp Dijon mustard

1 tsp salt

½ tsp dry mustard

Dash hot pepper sauce

Preheat oven to 450 F. Lightly butter baking sheet. Combine water and butter in medium saucepan and bring to rolling boil over medium-high heat (make sure butter is completely melted). Add flour all at once and beat with wooden spoon until mixture forms ball and comes away from the sides of pan. Remove from heat. Add eggs 1 at a time, beating vigorously after each addition, until dough is smooth and shiny. Blend in remaining ingredients.

On baking sheet, form circle 9 inches in diameter by arranging tablespoonfuls of dough with sides touching. Repeat, making second layer of dough directly atop first. Bake 10 minutes. Reduce oven temperature to 350 F and bake until Gougere is puffed and lightly browned, about 15 minutes more. Immediately poke holes all around Gougere with fork to let steam out. Slide onto serving plate and cut into wedges.