

# GEMÜTLICHKEIT

*We bottled that feeling*

## INGREDIENTS

1 cup milk  
¼ pound (1 stick)  
unsalted butter  
1 teaspoon minced  
fresh thyme leaves  
1 teaspoon kosher salt  
⅛ teaspoon  
freshly ground pepper  
Pinch of nutmeg  
1 cup all-purpose flour  
4 extra large eggs  
½ cup grated  
Gruyère cheese  
¼ cup freshly grated  
Parmesan cheese  
1 egg beaten with  
1 teaspoon water,  
for egg wash

## GOUGÈRES

MAKES ABOUT 40 PUFFS

Like the little black dress, classics are classic for a reason – because they're always perfectly appropriate. And in this case, perfectly delicious as well. These little puffs of cheesy goodness are perfect with sparkling wine, cocktails and even Pinot Noir. In fact, if you go wine tasting in Burgundy, you'll often be served a basket of Gougères warm from the oven while in the cellar. More good news, they can be made well in advance, frozen and cooked just when you need them. Or make them a few hours in advance and re-warm when you're ready to serve. Make lots, they go quickly!

1. Line 2 baking sheets with parchment paper.
2. In a medium saucepan over medium heat, combine the milk, butter, thyme, salt, pepper and nutmeg. Stir to combine and heat until little bubbles start to pop up around the edges of the milk, just before it comes to a boil. Then add the flour all at once and stir energetically with a wooden spoon until the mixture comes together. Continue to cook over low heat, stirring constantly for 2 minutes. The flour will begin to coat the bottom of the pan. Now dump the whole thing into the bowl of a food processor fitted with the steel blade. Immediately add the eggs and both cheeses and pulse until it's all incorporated. The dough will get smooth, thick and a little shiny.
3. Spoon the mixture into mounds about 1 to 1 ½ inches round and place on the prepared baking sheets. I use one of those cookie dough scoops for this. Alternatively, if you're adept with a pastry bag (*I am not*) you could use that.
4. Once the dough is all scooped out you can either put the baking sheets in the freezer overnight and then transfer to zip lock bags until ready to bake. Or you can bake right away.
5. When you're ready to bake, preheat the oven to 425 degrees. Mix the egg and water together to make an egg wash and, with a pastry brush, brush the tops of each little cheese puff. Bake for 15 minutes or until golden brown outside. If they were frozen, they'll need more like 25 minutes. Your kitchen will smell delicious as they bake!

**R·STUART & C.**  
..... WINERY .....