



Savory

**BAKED
RACLETTE FILO
PUFFS & LANGE
CHARDONNAY**

Ingredients

- 4-5 Full sheets of filo dough
- 6 oz. Butter (melted)
- 6 oz. Raclette or Emmental cheese (shredded or sliced)
- Pinch of sea salt
- 4 oz. Apricot jam
- 1 oz. Ginger (fresh) minced
- 1 oz. Eola Farms honey (Or a local clover honey)
- 1 tsp. Fennel pollen (to finish)

Tools

- 12-cup cupcake pan
- Pastry brush

Instructions

Position a rack in the lower third of the oven and preheat to 400°. Line two baking sheets with parchment.

In a medium-sized saucepan, combine the water, milk, butter, and salt and bring to a boil. Add the flour and stir with a spatula until a thick dough forms.

Turn the dough out into a medium-sized mixing bowl. Allow it to cool for a few minutes, then beat in the eggs, one at a time, until they are fully incorporated. Stir in the Gruyère, pepper, and nutmeg.

Transfer the dough into a pastry bag, then pipe the gougères (around 1 tablespoon each) onto the baking sheets, leaving 1-1/2" between each puff. Sprinkle with the remaining Gruyère.

Bake for 17-20 minutes, until the gougères are perfectly puffed and golden brown. Serve with chardonnay and enjoy!

