



Savory

**GOUGÈRES
WITH GRUYÈRE
AND PINK
PEPPERCORNS**



Gougères with Gruyère and Pink Peppercorns & Three Hills Cuvée Chardonnay

Ingredients

- 1/2 cup water
- 1/2 cup whole milk
- 1 stick unsalted butter, melted
- A pinch of sea salt
- 1 cup all-purpose flour
- 4 large eggs
- 4 ounces shredded Gruyère
- freshly ground pink peppercorns
- freshly ground grated nutmeg

EQUIPMENT

Pastry bag plus 1/2" round tip for piping

Instructions

1. Position a rack in the lower third of the oven and preheat to 400°. Line two baking sheets with parchment.
2. In a medium-sized sauce pan, 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.
3. 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.
4. Bake for 17-20 minutes, until the gougères are perfectly puffed and golden brown. Serve with chardonnay and enjoy!