

Gougère

1 cup water
½ cup (1 stick) butter
1 cup all purpose flour
4 eggs
1 ½ cups (6 ounces) grated Gruyere cheese
1 tsp Dijon mustard
1 tsp salt
½ tbsp dry mustard
Dash of hot pepper sauce

1. Preheat oven to 450 degrees. Lightly butter baking sheet.
2. 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 sides of pan.
3. Remove from heat. Add eggs 1 at a time, beating vigorously after each addition, until dough is smooth and shiny. Blend in remaining ingredients.
4. 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.
5. Bake 10 minutes. Reduce oven temperature to 350 degree and bake another 10 minutes. Reduce oven temperature to 325 degrees and bake until Gougère is puffed and lightly browned, about 15 minutes more.
6. Immediately poke holes all around Gougère with fork to let steam out. Slide onto serving plate and cut into wedges.