



Cote Hill Red Gougères

Ingredients

-  100ml Water
-  100ml Full Fat Milk
-  50g Butter
-  125g Plain Flour
-  2 Large Eggs
-  Salt & Pepper
-  170g Cote Hill Red, freshly grated

1. Preheat the oven to 190°C/Gas mark 5. Place the water, milk and butter into a medium-sized pan and heat until the butter has melted. Add the flour.
2. Cook the mixture. Beating well until you have a smooth ball of paste that has left the sides of the saucepan clean
3. Transfer to a mixing bowl and beat in the eggs. Keep beating until the mixture has completely cooled. Mix in the Cote Hill Red and season with salt and pepper
4. Transfer the mixture to a piping bag and pipe 3cm diameter balls onto a greaseproof-lined tray
5. Bake for 10-12 minutes and serve whilst still warm



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