

Bacon-Cheese Gougères

Ingredients

- 2 ounces Gruyère cheese, shredded (about ½ cup), divided
- 2 ounces aged white Cheddar cheese, shredded (about ½ cup), divided
- ½ cup half-and-half
- ½ cup unsalted butter
- 1 cup all-purpose flour
- ¾ teaspoon kosher salt
- ⅛ teaspoon ground nutmeg
- 4 large eggs
- 3 slices bacon, cooked and finely chopped (about ¼ cup)



Directions

Step 1

Preheat oven to 425°F. Line two baking sheets with parchment paper, and set aside. Toss together Gruyère and Cheddar in a small bowl, and set aside. Heat half-and-half, ½ cup water, and butter in a small saucepan over medium. Bring to a boil, stirring occasionally. Immediately add flour, salt, and nutmeg, and cook, stirring constantly with a wooden spoon, until mixture forms a ball and bottom of pan has developed a thin film, about 2 minutes. Remove from heat, and transfer dough to a stand mixer fitted with a paddle attachment. Beat on medium-high for 30 seconds to release steam and cool slightly. Decrease speed to medium. With mixer running, add eggs, 1 at a time, beating well after each addition. Continue beating on medium until batter is stiff and glossy, about 5 minutes. Reduce speed to medium-low, and add bacon and 3 ounces of cheese mixture.

Step 2

Transfer dough mixture to a large piping bag fitted with a ½-inch pastry tip. Pipe 1½-inch mounds of dough (about 2 tablespoons) onto prepared baking sheets, spacing at least 1 inch apart. Tap tops of dough with a lightly moistened finger to flatten slightly. (Alternatively, use a 1¼-inch ice-cream scoop to scoop dough onto baking sheet.) Sprinkle dough with remaining cheese mixture (about ½ teaspoon each).

Step 3

Bake 1 pan in preheated oven 10 minutes. Reduce oven temperature to 375°F, and continue baking until golden brown, risen, and puffed, 15 to 18 minutes. Cool gougères on baking sheet for at least 10 minutes. Increase oven temperature to 425°F, and repeat baking procedure with remaining pan of dough. Serve gougères while still warm.