



Ron's Favorite Recipes

Cheese Gougere

1/2 cup (3oz) Muenster, Swiss or Gouda Cheese, cut into small cubes
3 large Eggs
2/3 cup Flour
6 Tbsp Butter or Margarine
2/3 cup water
1/4 tsp salt

In a medium saucepan bring water and butter to a rolling boil. Remove from heat & immediately add flour & salt.

Beat with a wooden spoon until well blended. Return to medium-low heat; beat 1 - 2 minutes or until the mixture leaves the sides of the pan & forms a ball.

Remove from heat & COOL 5 minutes. Beat in eggs with a wooden spoon, 1 egg at a time, beating well until the dough is smooth and glossy. Blend in cheese.

Dampen baking sheet with cold water.

Drop large dollops of dough to form a ring making sure the sides of the dollops touch.

Bake in a Pre-heated, 400°F degree oven for 25 - 30 minutes or until puffed & golden brown.

Loosen & serve immediately.

Serves 4

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