

# GOUGÉRES

## Ingredients

200ml of cold water  
150 grams of plain flour Bio  
150 grams of French Comté (aged)  
(small cubes)  
120 grams salted butter (cubed)  
3 eggs at room temperature  
Salt and pepper to taste  
Optional cubed speck

Makes 8 scones



## Method

Preheat the oven at 200 degrees/400F

Place the cold water and butter in a pan.

Add salt and pepper.

Bring to the boil for 1 minute and stir.

Once boiling take off the heat.

Add flour to buttered water and beat well.

Once the flour has combined rest for one  
minute.

Add one egg at a time and beat in well each egg.

The pastry should not stick to the sides.

Add Comté and speck after all three eggs are  
combined.

Place mixed ingredients into a piping bag and  
pipe onto a silicon sheet ready for baking.

Watch the video on YouTube  
[@chezMariaBortolotto2892](#)

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