

## John May's Calvander Gougères from Piedmont in Durham

9 ounces butter, room temperature and cubed  
2 cups water  
1 teaspoon sugar  
1 teaspoon salt  
12 ounces all-purpose flour  
10 – 12 eggs, room temperature  
8 ½ ounces grated Calvander cheese

Preheat oven to 400 degrees. Combine the butter, water, sugar, and salt in a sauce pan and place over high heat. Bring the mixture to a boil, reduce heat to low, and add the flour, quickly stirring it in with a wooden spoon. The dough will start to form a ball, pulling away from the sides of the pan, and drying out slightly; this should take about 2 minutes.

Scrape the dough into the bowl of a stand mixer and beat with the paddle at medium – low speed to release steam. Let it beat on its own for about 30 seconds and then begin adding the eggs one at a time. Stop after adding ten eggs and lift up the paddle attachment; if you have enough eggs, a ribbon of dough should fall without breaking. If the dough on the paddle falls in chunks or the ribbon breaks, add another egg and test it again. The final dough will be a smooth and shiny paste.

Once the right consistency is reached, add 8 ounces of the Calvander cheese and mix to combine. Put the dough in a piping bag with a #5 round tip. Only put a third of the dough in the bag at a time for easier piping. Make tablespoon (1/2 inch) size rounds on parchment lined sheet pans and lightly brush with egg wash.

Using the remaining ½ ounce of Calvander, sprinkle the tops of all the gougères before they go in the oven. Bake for 22 minutes, until they are puffed and golden brown.

Yield: 48