

## Gougères with Reypenaer VSOP

Gougères are a kind of choux pastries, but then savoury, whereby the cheese is mixed in the batter. By this recipe, the gougères are prepared with Reypenaer 1-year and Reypenaer VSOP, to create a classic Burgundian snack: perfect to accompany a drink or aperitif, but also perfect as dessert.

### ***Ingredients for about 30 gougères:***

- 25 cl milk,
- 100 g butter,
- 5 g salt,
- 150 g flour,
- 4 eggs,
- 50 g grated Reypenaer (1-year),
- 100 g Reypenaer VSOP (cut into small cubes),
- beaten egg yolk

Heat the milk, butter and salt in a thick-bottomed pan, then turn down the heat slightly and add the flour.

Cook the mixture for about 5 minutes, stirring all the time until the mixture comes away from the bottom of the pan, then add the eggs one by one. Fold in the cubes of Reypenaer VSOP and form the mixture into small balls using two teaspoons you have first dipped in water. Place the balls on a baking sheet or greaseproof paper and brush lightly with the beaten egg yolk. Sprinkle the grated Reypenaer over them and bake in the oven at 175°C for 20 to 25 minutes until puffed up and golden. Make sure you don't open the oven door while the gougères are baking as they might otherwise sink. The gougères are cooked when they are golden brown and feel light.

