



**Miele**

# Blue cheese gougères

By Kirsten Tibballs

**1 hour 30 minutes**

Preparation Time

**27 minutes**

Cooking Time

**50 serves**

Serves

## INGREDIENTS

### Blue cheese choux buns

65 ml water  
65 ml full cream milk  
55 g unsalted butter, diced  
¼ tsp sea salt  
120 g plain flour  
120-130 g eggs, lightly whisked  
65 g creamy blue cheese, diced  
120 g parmesan, grated

### Honey roasted walnuts

50 g honey  
2 g sea salt  
100 g walnuts, chopped

### Blue cheese filling

125 g cream cheese, softened  
250 g creamy blue cheese  
165 g sour cream  
1 ½ tbsp chives, finely chopped  
50 g honey roasted walnuts, from recipe, finely chopped

### Miele accessories

Pot set and Baking tray

## METHOD

## **Blue cheese choux buns**

1. Preheat the oven on Fan Plus at 180°C.
2. Place the water, milk, butter, and salt in a saucepan over medium-high heat, induction setting 7, and bring to a boil while stirring occasionally.
3. Remove from the heat, add the flour, and stir to form a smooth paste.
4. Return to the cooktop over medium heat, induction setting 5, and stir continuously until the dough forms a loose ball, develops an oily sheen, and a light skin is formed on the bottom of the saucepan.
5. Transfer the mixture into a freestanding mixer fitted with a paddle attachment and begin to beat.
6. Gradually add the eggs, a small amount at a time, ensuring they have completely incorporated after each addition and scraping down the sides of the bowl as required. You may not need to add the entire amount of egg, so test the mixture intermittently. To test the consistency, take a spoonful of the mixture and hold it on its side; it should slide off very slowly when ready. If all the eggs have been added and it's not slowly sliding off the spoon, you may require a small amount of additional egg. Add ½ teaspoon of additional egg at a time.
7. Add the blue cheese and mix to combine.
8. Transfer the mixture into a piping bag fitted with a 10 mm plain piping tip and pipe choux buns onto a lined baking tray, approximately 30 mm in diameter. Alternatively, pipe the mixture into the cavities of FR004 30 mm half sphere silicon moulds. If using silicon moulds, freeze the choux before unmoulding, then arrange them on a lined tray and defrost.
9. Liberally sprinkle the surface of the choux with grated parmesan.
10. Place into the oven on shelf level 2, select Moisture Plus at 180°C, releasing a burst of steam immediately and cook for 10 minutes. Reduce the temperature to 150°C with Crisp function activated (if available) and cook for 12-15 minutes, or until golden brown in colour. Remove from the oven and allow to cool completely at room temperature.

## **Honey roasted walnuts**

1. Preheat the oven on Fan Plus at 160°C.
2. Place the honey and salt in a saucepan over medium heat, induction setting 5, and bring to a boil.
3. Add the chopped walnuts and mix to coat.
4. Transfer the mixture onto a lined baking tray and bake in the preheated oven for 12-15 minutes, stirring intermittently until light golden-brown in colour.
5. Remove from the oven, allow to cool completely at room temperature, then store in an airtight container.

## **Blue cheese filling**

1. Mix the softened cream cheese with a whisk until smooth.
2. Add the blue cheese and mix to combine.
3. Lastly, add the sour cream, chives, and honey roasted walnuts and mix until just combined.
4. Transfer the mixture into a piping bag and fill the choux buns.
5. Serve immediately.

## Hints and Tips

- Once you add the flour, it is important to vigorously stir the pastry over the heat to develop the gluten. If this step is missed, the choux buns will collapse after removing from the oven.
- The choux can be piped and frozen raw in an airtight container for up to 8 weeks. When ready to bake, arrange them over a baking tray lined with a silicon mat and defrost. Then, sprinkle grated parmesan on top before baking.
- Make sure the choux pastry is fully defrosted prior to baking.
- The choux buns can also be baked and then frozen, unfilled, in an airtight container for up to 8 weeks. This takes up more space in the freezer, and you may need to dry them out in the oven once defrosted to return their crisp texture.
- The choux pastry must be golden-brown in colour before the oven door is open or else they can collapse.
- The honey roasted walnuts are best used on the day they are made.
- The blue cheese filling can be stored in the fridge for up to 3 days.
- The choux buns are best eaten no more than 6 hours after they have been filled.
- If you want to keep it simple, these are a delicious pastry to serve even without the filling.