

Bacon Garlic Gougères Recipe



Bacon Garlic Gougères are perfect for when you need an easy appetiser. These bite-sized cheese puffs are made with cream puff dough that is loaded with Gruyère cheese, bacon, and garlic. They are so delicious, you won't be able to stop snacking.

The best part about making these gougères is they can be made in advance which is a huge time saver when planning for a dinner party. You can either make the dough earlier in the day and bake the gougères just before you need them or bake them a day ahead and reheat them right before serving.

Ingredients

Waterall

Quality Pork Butchers in Sheffield

<http://www.waterall.co.uk>

- 7 slices of Waterall back bacon minced
- 4 medium garlic cloves minced
- 1/3 cup unsalted butter cup into pieces
- 1/2 teaspoon salt
- 1 cup water
- 1 cup all-purpose flour
- 3 large eggs
- 6 ounces Gruyere cheese grated
- 1 large egg yolk

Instructions

- Fry the minced bacon in a medium skillet over medium heat until almost crisp, about 8 minutes. Add the garlic and continue to fry for about 1 minute. Drain the bacon and garlic with a fine mesh sieve and set aside.
- Heat the oven to 400°F. Line 2 baking sheets with parchment paper or silicone mats. Set aside.
- Add the butter, salt, and water to a large pot. Bring to a boil over medium heat and stir until the butter is fully melted. Remove from heat and stir in the flour until well combined.
- Cook over medium heat, stirring vigorously with a wooden spoon until the mixture is no longer sticking to the sides of the pan and forms a ball, about 2 minutes. Continue cooking and stirring until a dry film forms on the bottom of the pot and the dough is no longer sticky, about 2 minutes. Remove from the heat and let the dough cool for about 5 minutes. Add the whole eggs, one at a time, mixing until fully incorporated in between each addition. Stir in the cheese and bacon mixture.
- Use a 1 tablespoon sized cookie scoop and drop round mounds of batter on the prepared baking sheets. Gently roll each mound of dough into a ball and space them 2 inches apart. Whisk 1 tablespoon of water with the egg yolk and brush it over the tops of each dough ball.
- Bake for 20-25 minutes, until puffed up and golden. The centres should be dry and sound hollow when tapped.