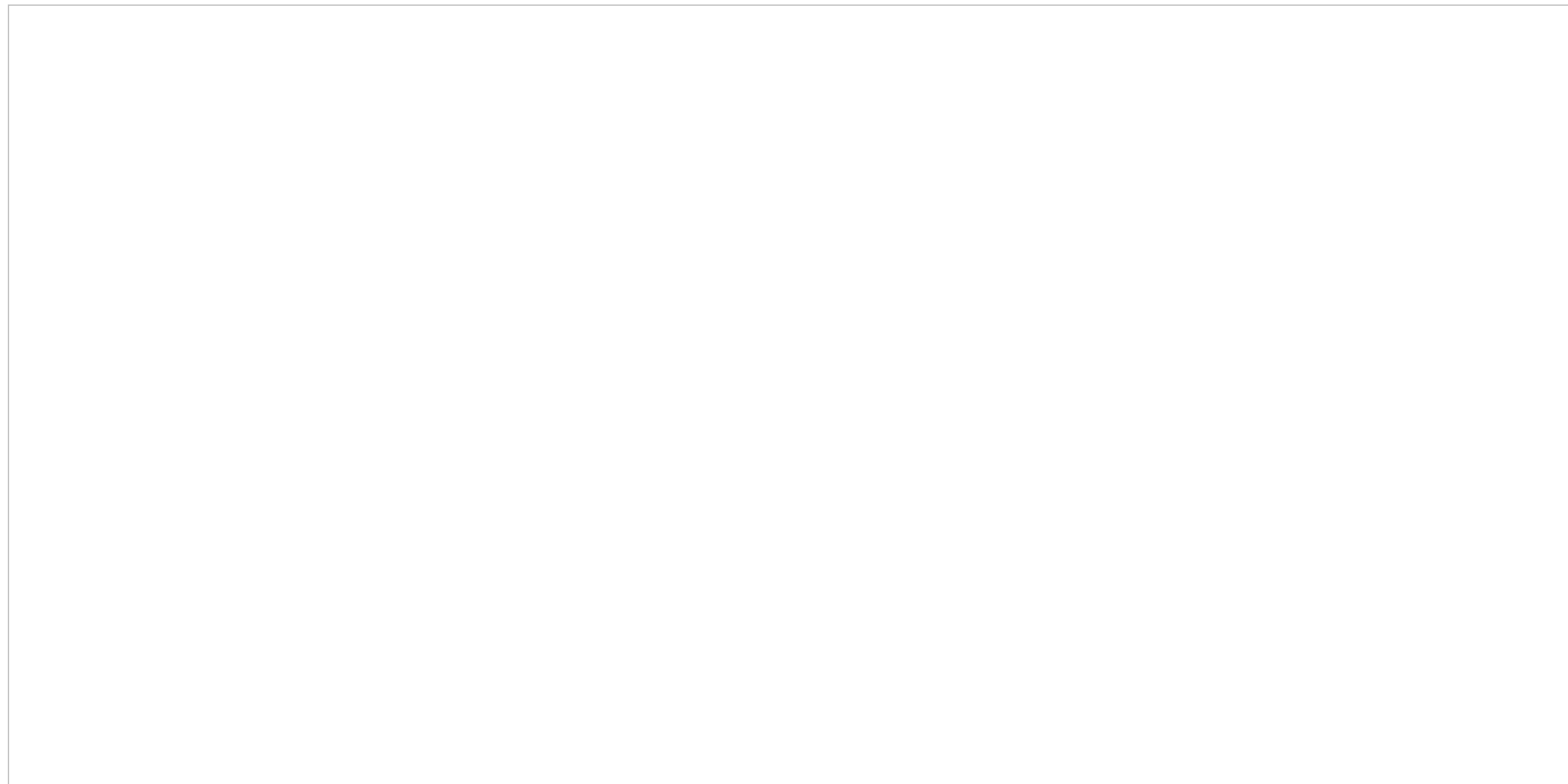


The right cheese is quickly selected.

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Gougères with Brugge Old



Ingredienten:

- Ingredients (for +/- 40 small or 20 large choux)
- 125 ml water
- 125 ml milk
- ¼ tsp sea salt
- 75 g Brugge butter, in cubes
- 150 g flour
- 4 slices of Brugge Old, cut in strips
- 4 eggs
- 2 tl mustard
- 15 g chives, finely chopped
- black pepper from the mill, to taste

Preparation:

- Pre-heat the oven to 200 °C (convection).
- Heat water, milk, salt and butter on low heat until the butter has melted and the liquid almost boils.
- Add the flour in one go and stir until you get a homogeneous dough ball which easily comes loose from the bottom.
- Take off the heat, pour the dough into a mixing bowl and stir in the Brugge Old.
- Now stir in the eggs one by one. Do not add a new egg until the previous one has been fully absorbed.
- Finally, stir in mustard, chives and pepper.
- Pour the dough into a piping bag and put small piles on a baking tray covered with baking paper. Wet your index finger and flatten the tips.
- Slide the baking tray into the oven and bake the gougères for +/- 15 minutes until golden brown.
- Leave to cool slightly and serve.
- If you want to make the choux in advance, put them in the oven just before serving for 2 to 3 minutes to warm up.

5 personen

40 min

Appetizer

2

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