



*Kitchak Cellars, where good food and great wine are both a necessity of life and a lifestyle.*

## Roquefort Gougères

<b>Time:</b>	About 1 hour and 40 minutes
<b>Servings:</b>	4 ½ dozen
<b>Wine Pairing:</b>	Kitchak Cellars 2007 Scherzo Rosé of Cabernet - well chilled
<b>Serve:</b>	As passed appetizers

### Inspiration:

In an article on “Pairing Rules,” Food & Wine Magazine suggested this recipe with a rosé of Syrah. We tried it with our Scherzo and found that the pairing is perfect. In fact, the strength and backbone of the Scherzo makes it a much better foil for the Roquefort gougères. Gougères are cheese puffs that are native to Burgundy and traditionally made with a nutty cheese from that area called Comté. Food & Wine suggested Roquefort instead and paired with the robust alcohol and fresh fruit flavors of Scherzo, it is spectacular. The cheese mellows out when baked in pastry, providing a deliciously pungent and mildly salty bite.

### Ingredients:

- 1 cup water
- 3 tablespoons unsalted butter
- ½ teaspoon salt
- 1 cup all-purpose flour
- 4 large eggs
- 2 ounces Roquefort cheese, crumbled (1/2 cup)

### Directions:

1. Preheat the oven to 425o. Line 2 large rimmed baking sheets with parchment paper. In a small saucepan, combine the water, butter and salt and bring to a boil. Remove from the heat, add the flour all at once and beat vigorously with a wooden spoon until the flour is thoroughly incorporated. Return the pan to moderate heat and cook the dough, stirring constantly until it pulls away from the side of the pan to form a ball, about 2 minutes. Remove the pan from the heat and let stand at room temperature, stirring a few times, until the dough cools slightly, about 3 minutes.
2. Add the eggs one at a time, stirring briskly between additions to thoroughly incorporate each egg. Stir in the cheese.
3. Transfer the dough to a pastry bag fitted with a ½ inch round tip. Or, use a teaspoon to make 1-inch mounds of dough about 1 inch apart.
4. Bake the gougères until golden brown, about 25 minutes. Turn the oven off and prop the door open to dry out the gougères completely, about 20 minutes longer. Transfer the gougères to a large platter. Serve warm or at room temperature with chilled Kitchak Cellars 2007 Scherzo Rosé of Cabernet.

Note: The gougères can be frozen for up to a month. Reheat in 350o oven.

