

Basil and Sun-dried Tomato Gougères

A KitchenInspirations Original Recipe

Makes about 50 gougères.

Ingredients:

- 250 mL (1 cup) water
- 128 g (1/2 cup) unsalted butter
- Pinch salt
- 128 g (1 cup) all-purpose flour
- 4 eggs
- 40 g (~1/4 cup) sun-dried tomatoes (not in oil)
- 15 g (~3 cloves) garlic cloves, finely minced
- 7 g (~10) basil leaves, chiffonade



Directions:

1. Preheat the oven to 425° F (218° C). Line a baking sheet with wet parchment paper (crumple the parchment into a ball and saturate with cold water and wring out, flatten with your hand on the baking sheet).
2. In a heavy bottom saucepan, combine the water, butter, salt and garlic and heat until melted. Remove from heat and add the flour all at once, stirring well. Return to heat and cook for a couple of minutes until it comes away from the sides of the pan.
3. Remove from the heat and beat in one egg at a time until fully incorporated, being careful not to scramble the eggs. Fold in the herbs and chopped sun-dried tomatoes.
4. Using a small ice cream scoop dipped in water with a splash of oil, scoop out single balls onto the baking sheet about 5 cm (2 inches) apart. Bake for 20 minutes or until tops are golden and the puffs have puffed up about double in size. Cool on a wire rack.
5. Continue to bake until you have exhausted your batter.