

GRUYERE RINGS



INGREDIENTS: Yields: 3 dozen

3/4 cup whole milk
1/2 tsp. salt
1/4 cup unsalted butter
2/3 cup all purpose flour
2 large eggs
4 oz. Cave Matured Gruyere Cheese, grated, (1 1/4 cups)

1. STEP

Preheat oven to 350 degrees.

2. STEP

Make choux pastry: Bring milk, salt and butter to a boil. Remove from heat. Add flour and beat with a wooden spoon until dough starts to leave the bottom of the pan and forms into a ball. Cool slightly. Beat in eggs one at a time and then beat until dough becomes shiny but is still sticky.

3. STEP

Stir half of the Cave Matured Gruyere Cheese into the choux pastry.

4. STEP

Spoon dough into a pastry bag (or Ziploc Bag with the corner sipped off) and pipe onto a baking sheet lined with parchment paper in rings of about 2 inches in diameter.

5. STEP

Sprinkle remaining cheese on top of rings.

6. STEP

Bake for 25-30 minutes. Transfer to cooling rack