

These small French cheese puffs, made with choux pastry, originate from Burgundy, where I grew up. They were traditionally served during wine tastings in cellars and are also popular as appetizers.

## INGREDIENTS

*makes about 15 gougères*

1/4 cup water  
1/4 cup soy milk  
2 oz vegan butter  
(I use Earth Balance)  
3 oz bread flour (\*)  
1/2 cup Just Egg  
1/4 cup soy milk  
(to mix with Just Egg)  
1/4 tsp salt  
3 oz vegan shredded  
cheese  
(I use Violife mozzarella)

*(\*) All-purpose flour can be used, but the puffs will be less airy. Einkorn all-purpose flour also works well but should be sifted first to prevent clumping.*

## DIRECTIONS

Preheat oven to 400F.

1) Start choux dough.

In a small pot, combine water, soy milk, and vegan butter. Bring to a simmer, stirring until butter melts.

Add flour all at once. Reduce heat to low and stir continuously until the mixture forms a ball and easily comes away from the sides of the pot. Transfer dough to a bowl and cool to room temperature. To speed up cooling, flatten the dough and place in the freezer for 5 minutes.

*Important: Cooling is crucial to prevent the eggs from cooking when added to the dough. The eggs should only start cooking later in the oven.*

2) Prepare the egg mixture and cheese.

In a small bowl, whisk together 1/4 cup soy milk, Just Egg, and salt. Chop the shredded cheese in small pieces.

3) Finish choux dough.

Once the dough is at room temperature, gradually incorporate the egg mixture, a few spoonfuls at a time. Mix thoroughly after each addition. Add cheese and mix.

4) Form and bake the puffs.

Line a baking sheet with parchment paper.

Using a pastry bag with a round tip, pipe dough into small mounds (about 2" wide and 1" high) on the prepared sheet.

Bake for 30-35 minutes, until puffs are evenly golden brown.

*Important: Do not open the oven door during baking to prevent puffs from deflating. Use the oven light to check their color in the final few minutes.*

Best served warm. But can be kept for a couple of days, they will just soften a bit.