



# GOUGÈRES



**SERVES**

6-8



**METHOD**

OVEN



**MINUTES**

60



**DIFFICULTY**

3/10

## INGREDIENTS

- 1 cup water
- 8 tablespoons butter
- 1 cup all purpose flour, sifted
- 1 pinch of salt
- 1 pinch of nutmeg
- freshly ground black pepper to taste**
- 4 large eggs
- 1½ cups grated Gruyère cheese, plus more
- Egg wash:**
- 1 egg
- 1 teaspoon water

Preheat oven to 450°F degrees. Combine water, butter, salt, pepper and nutmeg in a medium-sized saucepan and bring to a boil, over medium high heat. Once the water is boiling and the butter has melted, remove the saucepan from the stove and add all the flour at once. Stir vigorously until combined and resembling mashed potatoes. Bring the pan back to the stove, over medium-low heat, and cook until the dough dries out a bit and starts to create a film on the bottom of the pan, about 3-5 minutes.

Transfer the dough to your stand mixer fitted with the paddle attachment. Beat the dough on medium low speed so it cools off a bit. Once it's just warm to the touch, start adding the eggs, one at a time. Wait for each egg to be completely incorporated before adding the next one. The final dough should be smooth and creamy. Add the cheese and mix until incorporated.

Shape the Gougères: Using a medium sized scoop, drop the dough from a spoon onto parchment-paper lined baking sheets, leaving about 2 inches of space between them. For more uniform looking Gougères, I like to wet my hands and shape the dough into little balls before placing them on the baking sheets. You can also go the Julia Child way and scrape the dough into a pastry bag fitted with a wide plain tip and pipe the dough into mounds, about the size of a small cherry tomato. Brush the top of each Gougère with egg wash and sprinkle with extra grated cheese or some chopped fresh herbs.

Bake the Gougères for 5 minutes and then lower the heat to 350°F degrees. Bake for another 20 minutes, rotating once during the baking time, or until puffed and deep golden brown. Remove from oven and allow to cool for 5 minutes. Remove from baking trays to cooling racks. Serve warm or at room temperature.



# TROUT SALAD

## WITH CITRUS AND RADISHES



**SERVES**

4



**METHOD**

STOVETOP/OVEN



**MINUTES**

30



**DIFFICULTY**

2/10

### INGREDIENTS

1/4 cup almonds  
 2 tablespoons vegetable oil  
 4 trout fillets, bones removed  
**Sea salt, freshly ground pepper**  
 2 heads Little Gem lettuce, inner leaves only, separated  
 2 blood oranges, peel and white pith removed, thinly sliced  
 2 radishes, trimmed, thinly sliced  
 1/4 cup fresh flat-leaf parsley leaves  
 2 tablespoons fresh tarragon leaves  
 2 tablespoons fresh chives, minced  
 2 tablespoons olive oil, plus more for drizzling  
 1 lemon, halved

Preheat oven to 350°F. Toast almonds on a rimmed baking sheet, tossing occasionally, until golden brown, 8–10 minutes. Let cool, then coarsely chop.

Heat vegetable oil in a large cast-iron or nonstick skillet over medium-high heat. Season trout with salt and pepper. Working in 2 batches, cook trout, skin side down, pressing with a spatula to ensure even contact with the skillet, until skin is golden brown and fish is almost cooked through (flesh will begin to turn white), about 4 minutes. Carefully turn fish and continue cooking until just cooked through, about 1 minute longer. Transfer to a plate, placing skin side up, and let cool.

Toss lettuce, orange rounds, radishes, parsley, tarragon, chives, and 2 tablespoons olive oil in a medium bowl; season with salt and pepper.

Once trout is cool, break into 2" pieces (skin included) with your hands and gently toss with salad. Top with almonds, drizzle with more olive oil, and squeeze lemon juice over.



# COQUILLES

## ST. JACQUES



**SERVES**

4



**METHOD**

OVEN



**MINUTES**

25



**DIFFICULTY**

3/10

### INGREDIENTS

1 ounce Gruyere cheese  
 3/4 ounce fresh toasted breadcrumbs  
 3/4 ounce flat parsley  
 3/4 ounce freshly grated Parmesan  
**Olive oil**  
**Maldon salt**  
**Black pepper**  
 8 large king scallops in the shell  
 1 1/2 Cups Sancerre white wine  
 3 shallots  
 8 ounces mushrooms  
 2 ounces butter  
 3 egg yolks  
 5 fluid ounces heavy cream  
**Madeira**  
**Parsley sprigs, for garnish**

Prepare the scallops and remove from the shell, cleaning the shell well.

Pan-fry the scallops and place back into the shell and leave to one side while you make the sauce.

Peel and chop the shallots and saute in a pan with some butter and add the mushrooms, then add the wine, Madeira and cream. Add the egg yolks and season with salt and pepper. Mix in the Gruyere cheese and chop the parsley and spoon the sauce on top of the scallops in their shells.

Top with the grated Parmesan and breadcrumbs and place under the grill for a few minutes and serve hot on a plate with some dressed fresh salad leaves.