

Alain Ducasse's Gougères

These enticing cheese puffs are made with Gruyère and a pinch of warm, subtly sweet nutmeg.

By Alain Ducasse | Updated on December 26, 2025

Active Time: 15 mins

Total Time: 45 mins

Yield: 28 gougères

Ingredients

1/2 cup water

1/2 cup milk

1 stick (4 ounces) unsalted butter, cut into tablespoons

Large pinch of coarse salt

1 cup all-purpose flour

4 large eggs

3 1/2 ounces shredded Gruyère cheese (1 cup), plus more for sprinkling

Freshly ground black pepper

Freshly grated nutmeg

Directions

Step 1

Gather the ingredients.

Step 2

Preheat the oven to 400°F. Line two baking sheets with parchment paper. In a medium saucepan, combine the water, milk, butter, and salt; bring to a boil.

Step 3

Add the flour and stir it in with a wooden spoon until a smooth dough forms; stir over low heat until it dries out and pulls away from the side of the pan, about 2 minutes.

Step 4

Scrape the dough into a bowl; let cool for 1 minute. Beat the eggs into the dough, one at a time, beating thoroughly between each one. Add the cheese and a pinch each of pepper and nutmeg.

Step 5

Transfer the dough to a pastry bag fitted with a 1/2-inch round tip and pipe tablespoon-size mounds onto the baking sheets, 2 inches apart. Sprinkle with cheese and bake for 22 minutes, or until puffed and golden brown.

Step 6

Serve hot, or let cool and refrigerate or freeze. Reheat in a 350°F oven until piping hot.

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