Print Close

Bacon, Egg & Cheese Gougères

By Carmen Quagliata

Updated October 19, 2012 | FoxNews.com

Our guests go crazy for these decadent little treats. They are the perfect way to get your bacon and egg fix in two bites and still have room for all the other delicious brunch choices we have to offer at Union Square Cafe. The inspiration came from an early morning kitchen conversation with the cooks about how much we love a good bacon, egg, and cheese breakfast sandwich – and the ultimate bacon, egg, and cheese “biscuit” was born.

INGREDIENTS

Dough

1 Pound bacon

1/2 Cup milk

1/2 Cup water

1/4 Pound butter

1 Cup flour

4 Eggs

2/3 Cup gruyere, grated

Filling

6 Eggs

2 Tablespoon butter

1/4 Cup Parmigiano, grated



TOP STORY: Frenzy Over New Diet Pill

Attn Ronkonkoma: Stores Sold Out of This New 'Miracle' Diet Aid.



OVERSTOCK Laptops: $27.81

Get a new Laptop for $27.81. Limit One Per Customer. Grab Yours Now.

ADVERTISEMENT

PREPARATION

For the Dough- Step 1:

Preheat oven to 350°F.

Step 2:

Lay out bacon on parchment lined baking sheet. Cook bacon in oven until fully rendered, browned and crisp. Remove from oven and immediately place strips on paper towels. Lay paper towels on top of bacon and press to blot the grease. Chop bacon strips very fine…very fine. Set aside.

Step 3:

Increase oven to 375°F.

Step 4:

In a flat-bottomed, heavy gauge saucepot melt butter with milk and water, bring to a simmer. Add flour, lower heat, and cook stirring constantly with a wooden spoon for about 10 minutes. Dough should pull away from the sides of the pot and form a film on the bottom.

Step 5:

Place dough in stand mixer with a paddle attachment. Mix on speed 1, for a couple minutes to cool. Add 4 eggs, one at a time, and mix until fully incorporated after each addition. Fold in 2/3 cup gruyere cheese and chopped bacon with a rubber spatula.

Step 6:

Place pâte à choux in a piping bag, fitted with a 1/2” - 5/8” tip. On a parchment lined baking sheet, pipe out silver dollar sized gougères to 1 1/2” tall. Bake in oven for 30 minutes, until golden brown all over, including the bottom.

Step 7:

Remove from oven to cool on a cooling rack.

For the Filling- Step 1:

In a bowl, beat 6 eggs well.

Print Close

Step 2:

In a small saute pan, melt 2 tablespoons butter, reduce heat to very low and add beaten eggs. Stir eggs constantly with a rubber spatula, cook to soft scramble with very small curds.

URL:
http://www.foxnews.com/recipe/bacon-egg-cheese-gougeres-0
Home | Video | Politics | U.S. | Opinion | Entertainment | Tech | Science | Health | Travel | Lifestyle | World | Sports | Weather
Privacy | Terms

Step 3:

Remove from heat and fold in cheeses, sour cream, chives, and salt & pepper.

This material may not be published, broadcast, rewritten or redistributed. © 2012 FOX News Network, LLC. All rights reserved. All market data delayed 20 minutes.

To Fill the Gougères- Step 1:

Cut a hole in the bottoms, the size of a nickel, and save the 'nickel.' Stuff with the soft scrambled eggs, and replace nickel.

Step 2:

May be served immediately or hold up to 1/2 hour and re-heat for 5 – 10 minutes in a 300°F oven.