HEWN®

HAND FORGED
ARTISAN BREAD

TAKE & BAKE ITEM

Gougeres

Ingredients: Eggs, Milk, Water, Bread Flour, Butter, Gruyere Cheese, Sugar, Salt

INSTRUCTIONS

1. Let container thaw at room temp for 1-2 hours or in refrigerator overnight.
   Do Not leave at room temperature for more than 4 hours.

2. Scoop into 12 balls, spaced out across a parchment lined sheet pan.
   Optional: Scrape batter into a piping bag and pipe any size or shape desired.

3. Refrigerate the sheet pan of gougeres if not baking immediately (up to 6 hours).
   Optional: Top gougeres with a sprinkle of freshly shredded Gruyere or Parmesan cheese before baking.

4. Bake at 425°F for 10 minutes, gently rotate the pan and bake for an additional 5-8 minutes until deep golden brown.

   Enjoy!