Pumpkin Gruyere Gougeres

Description

You know what I like to call these? Delectable, savory goodness in just, one, pop. Round little balls of simplicity, spiked with four ingredients that were made for each other: cheese, pumpkin, prosciutto with sweet maple syrup.

If I could eat these every day, I think I would.

Perfect for the holiday party, a half-time snack or for when you get a hankering for salty and sweet, these little nuggets will be the first thing to go at any get together and leave the crowd wanting more.

Ingredients

- 1 cup whole milk
- 1 stick butter - 1/2 cup
- 1/2 tsp salt
- 1 cup flour
- 6 eggs
- 1/2 cup pumpkin puree
- 1 cup grated Gruyere Cheese plus 1 TBsp
- 6 slice proscuitto cooked and crumbled can use bacon
- 2 tbsp maple syrup

Summary

Yield: 40
Source: Go Bold With Butter
Prep Time: 45 minutes
Category: Appetizers
Cuisine: American
Tags: new pdf

Pumpkin Gruyere Gougeres

Instructions

Preheat oven to 400°F.

In a medium saucepan, bring milk and butter to a boil.

Add the salt and flour, reduce heat to low and cook for another 2 minutes, stirring constantly, or until the edges of the dough pull away from the sides of the pan.

Remove mixture from pan and add to mixing bowl of a stand up mixer.

Add 5 of the eggs, one at a time, mixing well before adding the next egg.

Add pumpkin, maple syrup and 1 cup cheese and mix to combine. *If not using a stand up mixer, fold in cheese by hand.

Put mixture in one corner of a large resealable freezer bag, snip the edge by ½ inch and twist top to create a piping bag.

On a large baking sheet lined with parchment paper, pipe mixture into rows of balls about ¾ inch high and about 1 ½ inches apart.

Make an egg wash with remaining egg and 2 tablespoons water, whisking to combine.

Pumpkin Gruyere Gougeres

Brush the tops with egg wash and garnish with remaining Gruyere and prosciutto chips.

Bake for 15 to 20 minutes or until lightly browned on top.