



Asiago And Leek Gougeres

Makes 36 Servings

INGREDIENTS

1 medium Leek
1 tbsp Olive Oil
1 cup + 2 tbsp Water, Divided
1/2 cup Butter
1/4 tsp Salt
1/4 tsp Dry Mustard
1/8 tsp Cayenne Pepper
1 cup All Purpose Flour
4 Eggs
3/4 cup Asiago Cheese, Grated
2 tbsp Fresh Parsley, Finely Chopped

DIRECTIONS

1. Cut off and discard deep green portion of leek. Cut remaining leek in half lengthwise. Rinse under cold running water, washing away grit caught between layers. Thinly slice crosswise, discarding root end. Heat oil in a frying pan over medium heat until hot. Add sliced leek; when sizzling, add 2 tbsp water; cover for 3 minutes. Then uncover and saute 3 to 4 minutes, stirring occasionally, until softened and all the liquid has evaporated. Remove leeks to a plate to cool.
2. Preheat oven to 375°F.
3. Line 2 baking sheets with parchment paper. Heat 1 cup water, butter, salt, dry mustard and cayenne in a large saucepan over medium heat until water is hot and butter melts. Add flour; stir frequently for 5 minutes or until mixture easily forms a large ball. Turn ball into bowl of an electric mixer; break up and cool 5 minutes. Beat in eggs, 1 at a time until smooth. Using a large rubber spatula, stir in cheese, sauteed leeks and parsley.
4. Drop by slightly rounded teaspoonfuls about 2 inches apart on prepared pans. Bake in batches for 25 minutes in preheated oven. To store, cool gougeres completely on a rack. Cover and refrigerate for up to 2 days or freeze. To serve, reheat on a cookie sheet for 10 to 12 minutes at 350°F.