

# CHABLIS

## *Gougères au comté (cheese choux pastry)* *Curly endive salad and coloured vegetables*

### Ingredients. Serves 6

#### For the gougères (choux pastry):

75g / 3 oz. butter  
25cl / 10 fl oz milk  
1 pinch of salt  
1 turn of the pepper grinder  
150g / 6 oz flour  
4 eggs  
150g / 6 oz grated comté cheese  
1 egg for the glaze  
1 pinch of ground nutmeg

#### For the sauce vierge:

1 red onion  
30g / 1 oz walnut halves  
150g / 6 oz white grapes  
1 bunch of chives  
5cl / 2 fl oz white balsamic vinegar  
10cl / 4 fl oz of olive oil  
Salt, pepper

#### 1 curly endive.

Preparation time: 40 minutes

Cooking time: 20 minutes

#### Accompanying wine:

**Petit Chablis 2009 - La Chablisienne**



### Recipe

#### For the gougères:

Heat the oven to 190°C / 370°F

In a saucepan, heat the milk, salt, pepper, nutmeg and the finely chopped butter. Bring to boil.

Off the heat, add the flour all in one go. Return to a low heat and stir vigorously, dry the pastry until it no longer sticks to the saucepan.

Turn off the heat and allow to cool.

Add the four eggs, one by one, mixing well after each egg. Add the grated comté. Mix and put the choux pastry into a piping bag. Pipe the pastry into the shape desired on a baking tray covered with baking paper or simply greased. Prepare the glaze by brushing the top of the pastry with the beaten egg. Place in the preheated oven at 190°C / 370°F for around 20 minutes. Remove the gougères from the oven when they are golden and puffed up.

#### For the rest of the recipe:

Wash and spin the curly endive, retaining the tender and crispy parts.

Peel and finely chop the red onion. Wash the grapes and dice finely. Crush the walnut halves and finely chop the chives.

Put the onion, grapes, chives and walnuts into a bowl. Then add the vinegar and mix. Season with salt and pepper. Pour on the olive oil, mix and put to one side.

Serve the gougères on flat plates accompanied by the salad dressed with a good spoonful of vinaigrette.

#### Tips from the chef:

You can also incorporate bacon cubes, or vary the cheese in your choux pastry: use Beaufort or Swiss Gruyere, for example.

#### *Tasting notes*

A Petit Chablis with a pleasant nature and an expressive nose of white fruits and citrus fruits, which has a pale golden colour with slight hints of green. On the palate it is perfectly balanced, fresh and tender and marked by pleasant mineral notes, providing lightness to the gougères and a successful match for the salad. A tasty combination to celebrate the arrival of spring.