

Gougère with Chicken



Serves 4 Prep 15 mins

Cooking 40 - 45 mins Easy

Ingredients

2 tbsp oil
1 onion, chopped
125g mushrooms, sliced
1 tbsp plain flour
150ml chicken stock
175g cooked chicken, diced
salt & pepper
50g cheddar cheese, grated
2-egg quantity choux pastry
1 tbsp fresh breadcrumbs
1 tbsp chopped parsley to garnish

2-egg quantity choux pastry

50g butter
150ml water
65g plain flour, sifted
2 eggs, beaten

1. **For the choux pastry:** melt the fat in a saucepan, add the water and bring to the boil. Remove from the heat, add the flour all at once and beat well with a wooden spoon until the mixture leaves the side of the pan clean. Place in the mixer bowl and add the eggs a little at a time, beating at low speed. Turn to high speed and beat for 1 minute.
2. **For the gougère:** heat the oil in a pan, add the onion and cook gently for 4 mins. Add the mushrooms and cook for 2 mins. Stir in the flour, then add the stock and cook for 2 mins. Add the chicken and salt & pepper to taste. Keep on one side.
3. Add the cheese to the prepared choux pastry and beat at high speed for 15 seconds.
4. Spoon the pastry around the bottom edge of a greased 1.2 litre (2 pint) ovenproof dish, pour the filling in the centre and sprinkle with the breadcrumbs. Bake in a preheated hot oven, 200C/ Fan 180C/ Gas 6, for 40 to 45 minutes. Sprinkle with the parsley and serve immediately.