

TASTY RECIPE

Juraflore

Juraflore Cheese Puffs



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Ingredients (serves 6)

12.5 ml milk, 12.5 ml water, 80 g butter in pieces, 3 to 4 eggs, 1 pinch of salt, 150 g flour, 100 g of grated Juraflore Comté cheese matured for 18 months

Preparation

1 Place the water, milk, butter and salt in a saucepan. Bring to the boil.

2 Remove from the heat and add the flour all at once. Put the pan back on low heat and stir vigorously with a wooden spoon until very smooth.

3 Pour the mixture into a bowl and add the eggs one by one.

4 Stop adding the eggs when the mixture forms a distinct peak at the end of the wooden spoon. The 4th egg is not always needed or can be partially added.

5 Add the grated Juraflore Comté cheese and pepper from a few turns of the grinder.

6 Using a pastry case on a greased baking dish, roll into small balls 2 cm in diameter. Crush them lightly with a fork dipped in the beaten egg.

7 Bake for about 20 minutes at 180 °C, then turn off the oven and leave the cheese puffs inside with the door ajar to dry a little.



Preparation time: 25 min

Cooking time: 20 min



A tip from the cheese maker

Choose a Juraflore Comté cheese matured for 18 months with a strong fruity, roast flavour to bring out the flavours of your dish.



A tip from the wine waiter

For a festive appetiser, serve a Crémant du Jura. Its freshness and fruity aroma will enhance your Comté cheese puffs.
Serve at 9 °C



All our recipes are at
www.juraflore.com

Visit the **Juraflore** Fort des Rousses Comté cheese cellars
For bookings: 03 84 60 02 55 - www.fortdesrousses.com