



**BOSCH**  
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## Gougeres with Mushrooms filling

### Overview:

Difficulty: Medium

Servings: 5-6

Preparation Time: 10 mins

Cooking Time: 30 mins

## Ingredients

### Mushroom Filling:

- 1 tablespoon of butter
- 40g of white onions, chopped
- 1 teaspoon of chopped garlic
- 125g of fresh button mushrooms, cut into 1cm dices
- 100ml of whipping cream
- 1 tablespoon of MAGGI concentrated chicken stock

### Bun:

- 150ml of water
- 50g of butter
- ½ teaspoon of salt
- 70g of plain flour
- 2 eggs
- 90g of grated Parmesan Cheese

## Methods

1. Combine water and butter in a sauce pan. Bring to boil and stir in salt and plain flour vigorously. Allow mixture to cool slightly.
2. Add in the 2 eggs and parmesan cheese; stir till a glossy paste is obtained. Fill dough mixture into piping bag.
3. Preheat oven to 200°C. On a non-stick baking pan, pipe about 2 teaspoons each of the choux dough onto the pan, leaving a space of 3cm in between each piece.
4. Bake in the preheated oven for 10 minutes and increase temperature to 200°C. Continue to bake for another 15 minutes until dough is crisp and light. Allow choux puffs to cool completely.
5. Melt butter for filling and sauté onions and garlic till fragrant. Add mushrooms and pour in whipping cream. Season filling with MAGGI Concentrated Chicken Stock.
6. Fill the mushroom stuffing into each gougere and serve.

# Product Used

## **Kitchen Machine Styline MUM52110**

MUM5 — the powerful kitchen machine with an award-winning design — a real all-rounder, easy to use and in exceptional Bosch quality.

