



Everyone loves cream puffs, especially a savoury spicy version! These puffs, filled with whipped brie and Raspberry Habanero Spicy Pepper Spread, with a hint of thyme are easy to make ahead and impress guests! The puffs can be made ahead, frozen and reheated quickly in the oven. The Brie cream will keep in the fridge for almost a week. These are perfect to make a big batch on a rainy Saturday and enjoy with friends often!



Spicy Brie Gougères

Makes 24

Ingredients:

- 1 cup all-purpose flour
- 1 250g or 8oz spreadable brie
- ½ Cup Milk
- ½ cup whipping cream
- ¼ cup butter
- 2 tsp fresh thyme leaves
- ½ tsp sea salt
- ½ tsp sea salt
- 3 eggs
- 1 cup Raspberry Habanero Spicy Pepper Spread

Directions:

- Using a fine mesh strainer or sifter, sift the flour onto parchment paper, ensuring the flour is free of lumps.
- In a small pot place the milk, butter and salt, warm over medium heat to melt the butter. Once the butter is melted bring the mixture to a boil. Once boiling, remove from heat and add the flour all at once. Mix well to fully incorporate and ensure the mixture is lump free, then place the pot back on low heat. As you stir the dough will work itself into a stiff ball, continue to stir another minute pressing the dough against the side of the pot and mixing it together back into a ball. This helps cook the flour and ensure the mixture is completely uniform. Remove the pot from heat and transfer the dough to a mixing bowl and let it rest 5 minutes, until it is warm to the touch.
- In a small bowl or liquid measure whisk together the three eggs. Add about ¼ cup of egg and mix, it will separate and look like the mixture will never come together, that is ok! I promise, it will, just keep mixing and the dough will come back to a stiff ball. Continue to slowly add the egg and mix until the dough is thick, golden, and glossy.
- Preheat the oven to 375°F
- Place a piece of parchment paper on a baking sheet and sprinkle with a few tablespoons of water, spreading it evenly so little droplets form on the surface. This increases the humidity in the oven and helps the gougères puff.
- Using a piping bag fitted with a star tip, fill the bag with the dough or two small kitchen spoons, take a scoop of dough from the bowl, about two tablespoons. Pipe or dollop the dough into small balls onto the parchment using one spoon to scrape the dough off the other. Repeat with the remaining dough, spacing the gougères 1 inch apart.
- Bake the gougères in the center of the preheated oven for 25 minutes, until puffed, crisp on the outside and deeply golden. Remove from oven and transfer to a wire baking rack to cool.
- To make the brie cream, whip the brie in a stand mixer with the whisk attachment or using hand beaters, on medium speed, until light and fluffy. Add the whipping cream, thyme, and sea salt, and continue to beat, watching closely, the cream will whip and then can turn to butter in an instant. As soon as the mixture is light and fluffy and all the liquid has disappeared, stop beating. Transfer to a small bowl, or airtight storage container until ready to serve.
- To serve, carefully break open a gougères, and spoon a few tablespoons of brie cream on the bottom half, top with a spoonful of Raspberry Habanero Spicy Pepper Spread, and top with the lid of the gougères.
- The unassembled gougères will store in an airtight container at room temperature 3 days, or frozen for 3 months. The brie cream will store in an airtight container in the fridge for up to 5 days.