



# Ridge Holiday Pairings

## Rye Gougeres and Whipped Goat Cheese

**Pair with 2012 Geyserville**

### Ingredients:

#### Rye Gougeres

- 1 cup Whole Milk
- 4 tablespoons Unsalted Butter
- 1 cup Rye Flour
- 1½ teaspoons salt
- 25 grinds Black Pepper
- 4 Eggs
- 1/2 teaspoon Colmans Dry Mustard Powder

#### Goat Cheese

- 4 ounces goat cheese, at room temperature
- 3 tablespoons heavy cream, at room temperature
- Pinch of Salt

### Directions:

#### Rye Gougeres

1. Preheat the oven to 425 degrees
2. Heat the milk and butter in a medium-large saucepan over medium-high heat
3. When the mixture simmers and the butter is melted, add the flour, salt, and pepper and stir well with a wooden spoon
4. Reduce heat to medium and stir for 2 minutes to dry the mixture out
5. Turn off heat and continue stirring for another minute to continue to cool the mixture
6. Add the eggs 1 at a time, beating well to incorporate each egg before adding the next
7. Mix the batter until it is very smooth
8. Transfer the mixture to a pastry bag with a large plain tip
9. Pipe the mixture onto a parchment lined sheet tray in rows, about 1 inch in diameter, and 1 inch apart (*If you notice any bumps, dip your finger and flour and gently smooth the surface of the dough*)
10. Bake for 10 minutes
11. Reduce the heat to 375 degrees
12. Continue baking until golden brown, about 8 to 10 minutes more
13. Remove from the oven and allow to cool

#### Goat Cheese

1. Beat the goat cheese, cream, salt in a medium bowl using an electric hand mixer on medium speed until light and fluffy, 1 minute.
2. Transfer the whipped goat cheese to a pastry bag fitted with a plain tip and refrigerate until ready to pipe into the gougeres.
3. With a paring knife, cut the top from each gougere, leaving either attached slightly (like a hinge), or remove. Pipe about 1 1/2 teaspoons of the whipped goat cheese into the center of each gougeres and replace the tops.