

Asparagus-Parmesan Cheese Puffs - Appetizer.txt

Asparagus-Parmesan Cheese Puffs

Williams-Sonoma Complete Seasonal Cookbook

MAKES 36 PUFFS; SERVES 6

- ¼ lb (125 g) asparagus spears
- ¾ cup (6 fl oz/180 ml) milk
- 5 tablespoons (2½ oz /75 g) unsalted butter, cut into pieces
- ¾ cup (4 oz/125 g) all-purpose flour
- ½ teaspoon salt
- ¼ teaspoon cayenne pepper
- 3 eggs, at room temperature
- ¾ cup (3 oz/90 g) freshly grated Parmesan cheese
- ½ cup (2 oz/60 g) shredded Gruyère cheese

Cut or snap off the tough stem ends from the asparagus spears and discard.

Cut the spears crosswise on the diagonal into ¼ inch (6-mm) pieces. Bring a sauté pan three-fourths full of salted water to a boil. Add the asparagus and simmer just until tender, about 1 minute. Drain immediately; set aside.

In a heavy saucepan, combine the milk and butter and bring to a boil over medium-high heat. Meanwhile, sift together the flour, salt and cayenne pepper into a small bowl. As soon as the milk reaches a boil and the butter has melted, remove from the heat and add the flour mixture all at once.

Using a wooden spoon, beat vigorously until the mixture thickens and pulls away from the sides of the pan, about 1 minute. Transfer to a bowl. Add the eggs, one at a time, beating well after each addition. Let cool for 10 minutes.

Preheat an oven to 400°F (200°C). Line 2 baking sheets with parchment paper and lightly butter the paper.

Add the asparagus, Parmesan and Gruyère to the cooled dough and stir to mix well. Using a teaspoon, scoop up rounded spoonfuls of the dough and place on the baking sheets, spacing them about 1 inch (2.5 cm) apart.

Bake until golden brown, 20-25 minutes. Remove from the oven and, using a spatula, transfer the puffs to a warmed serving dish. Serve at once.