Gougères with Leeks and Mushrooms

**for gougères**
- 6 tbsp unsalted butter
- 2 tbsp olive oil
- 1 1/2 cup matzo cake meal
- 3 1/2 oz smoked Gouda
- 5 large eggs
- 1/2 tsp salt
- 1 cup water
- 1 dash of cayenne pepper

**for filling**
- 3 large leeks
- 12 oz sliced mushrooms
- large bunch Italian parsley
- 3 cloves garlic
- 3 tbsp olive oil, divided
- 3 tbsp butter, divided
- salt
- black pepper
- dash of cayenne pepper
<table>
<thead>
<tr>
<th>tools:</th>
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<tbody>
<tr>
<td>knife</td>
</tr>
<tr>
<td>small saucepan</td>
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<tr>
<td>measuring cups and spoons</td>
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<tr>
<td>liquid measuring cup</td>
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<tr>
<td>parchment paper</td>
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<tr>
<td>2 baking sheets</td>
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<tr>
<td>small bowl</td>
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<tr>
<td>cutting board</td>
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<tr>
<td>oven</td>
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<tr>
<td>wooden spoon</td>
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<tr>
<td>large mixing bowl</td>
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<tr>
<td>electric mixer</td>
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<tr>
<td>sink</td>
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<tr>
<td>sharp knife</td>
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<tr>
<td>bowl</td>
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<tr>
<td>slotted spoon</td>
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<tr>
<td>paper towels</td>
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<tr>
<td>colander</td>
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<tr>
<td>food processor</td>
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<tr>
<td>garlic press</td>
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<tr>
<td>frying pan</td>
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<td>spatula</td>
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<td>plate</td>
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<td>spoon</td>
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</table>
1. Measure 6 tbsp butter
   Cut into 6 pieces
   Put in small saucepan
   Measure 2 tbsp olive oil
   Put oil in saucepan

2. Measure 1/2 tsp salt
   Put salt in saucepan
   Measure 1 cup water
   Put water in saucepan
   Put parchment on baking sheets

3. Measure 1 1/2 cups matzo meal
   Put matzo meal in bowl
   Cut Gouda into tiny cubes
   You should have about 1 cup
   Preheat oven to 400
4. Put saucepan on medium-low

5. Add matzo meal all at once
   - Reduce heat to low
   - Cook, stirring constantly
   - Stir for 1 minute
   - It should be a thick paste

6. Scrape into a mixing bowl
   - Caution - it is hot!
   - Let cool for 5 minutes

7. Add 1 egg
   - Beat with mixer on low speed
   - Keep adding eggs 1 at a time
   - Mix after adding each egg
8. **Add pepper and cayenne**
   - Beat until smooth
   - Add the cheese
   - Stir to combine

9. **Drop 1 tbsp balls on sheets**
   - Push down points with wet finger
   - Put one baking sheet in oven
   - Bake 15 minutes

10. **Reduce heat to 375**
    - Bake 15 to 20 more minutes
    - Turn oven off
    - Keep door open with spoon
    - Cool in oven for 30 minutes

11. **Take out of oven**
    - Prick with knife or skewer
    - Bake other sheet in the same way
12
- Cut off tops of leeks
- Halve lengthwise
- Rinse under running water
- Spread layers with fingers

13
- Cut into 1/4" thick slices
- Put in bowl of cold water
- Rub to separate pieces
- Wait 5 minutes
- Transfer leeks to paper towels

14
- Wash mushrooms
- Blot dry with paper towels
- Chop into large pieces

15
- Wash and dry parsley
- Pick off leaves
- Measure 1 1/2 cups leaves
- Put in food processor
- Pulse until finely chopped
Peel garlic
Crush in garlic press
Add to food processor
Pulse until combined

Put 1 1/2 tbsp oil in pan
Put 1 1/2 tbsp butter in pan
Heat on medium-high
Wait for butter to melt

Add mushrooms
Season with salt and pepper
Cook 2 to 3 minutes
Increase heat to high
Cook 4 to 5 minutes

There should be no more liquid
Put mushrooms on plate
Carefully wipe out pan
Caution- it is hot!
20
- Put 1 1/2 tbsp oil in pan
- Put 1 1/2 tbsp butter in pan
- Heat on medium-low
- Wait for butter to melt

21
- Add leeks
- Season with salt and pepper
- Cover with lid
- Cook 18 to 20 minutes
- Leeks should be soft

22
- If there is liquid, heat on medium
- Add mushrooms to pan
- Add parsley and garlic
- Season with cayenne pepper
- Stir and heat until warm

23
- Carefully cut tops off gougeres
- Inside should be hollow
- Spoon in vegetable filling
- Enjoy!