

*This is a Dutch baby, similar to a Yorkshire pudding or individual popovers. Although the recipe doesn't say to, you should rest the batter for a while (popovers are best if the batter is rested overnight) and then preheat the pan with the oven before pouring in the batter (like you would with popovers). I've made this, it was really quite good.*

# Gruyère Puff

By Melissa Clark

**Total Time** 45 minutes

**Rating** ★★☆☆☆ (1,971)



Craig Lee for The New York Times

Like a giant, eggy gougère, this cheese-filled puffy pancake makes an unexpected side dish to roasted meat or fish. You could also pair it with a green salad for a simple and elegant first course or light lunch. Serve it straight out of the oven, when it's at its puffiest.

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## INGREDIENTS

**Yield:** 4 servings

3 large eggs

½ cup whole milk

½ cup all-purpose flour

½ teaspoon kosher salt

Freshly ground black pepper

¾ cup grated Gruyère cheese  
(about 3 ounces)

3 tablespoons unsalted butter

Coarse sea salt, for sprinkling

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## PREPARATION

### Step 1

Heat oven to 400 degrees.

### Step 2

Whisk together eggs, milk, flour, salt and pepper in bowl until smooth. Stir in cheese.

### Step 3

In 9-inch ovenproof skillet, melt butter. Swirl to coat all sides. Pour in batter. Transfer to oven. Bake until puffed and dark golden, 30 minutes. Sprinkle with salt, serve hot.

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