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## COMTÉ CHEESE PUFFS

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**Serves**  
6 people

**Region**  
Franche-Comté, France

Ingredients available at [Mediterranean Foods](#)

### Ingredients

- 70g (1 Cup) shredded Comté cheese
- 250ml Milk
- 125g All purpose flour
- 4 Eggs
- 1 Tablespoon heavy cream
- 1/2 Tablespoon salt
- 1/2 Tablespoon pepper
- 60g (4 Tablespoons butter)

1. Heat the milk, butter, salt and pepper in saucepan.
2. When the butter has melted, add the flour all at once. Stir vigorously, still on the heat, until the mixture comes together into a smooth ball.
3. Remove the pan from the heat and add the eggs once at a time. Add the diced cheese into the dough, then the cream, mix well.
4. Grease and flour a baking sheet. Using a spoon, drop balls of dough, leaving some space in between. Brush with egg yolk and sprinkle with some grated Comte cheese.
5. Bake in a warm oven (190 C) for 20 or 30 minutes.

*Bon Appétit!*

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