

Giant Cheese Popovers

Recipe courtesy of Martha Bakes

This recipe for giant cheese popovers is from chef Laurent Tourondel's cookbook, "Bistro Laurent Tourondel: New American Bistro Cooking."

INGREDIENTS

- 4 cups all-purpose flour
- 1 TBSP plus 2 tsps coarse salt
- 4 cups milk
- 8 large eggs
- Nonstick cooking spray
- 10 ounces freshly grated Gruyere cheese



PREPARATION

1. Place a popover pan with 12 cups in the oven and preheat to 350 degrees.
2. Sift together flour and salt onto a piece of parchment paper; set aside.
3. In a small saucepan, heat milk over medium heat until small bubbles form around the edges of the pan. Whisk eggs in the bowl of an electric mixer fitted with the whisk attachment. Slowly add heated milk to eggs, whisking constantly. Gradually whisk in flour mixture.
4. Remove heated popover pan from oven; spray each cup with nonstick cooking spray and place on a baking sheet. Fill each cup with batter so it is level to the top; top with cheese.
5. Bake 15 minutes. Rotate pan 180 degrees; continue baking until golden brown, about 35 minutes more.
6. Invert pan and remove popovers. Serve immediately. Popovers may also be made 2 hours in advance. Cool on a wire rack and reheat in an oven heated to 450 degrees just before serving.

Popovers

Popovers are pretty much the same thing as “Yorkshire Pudding”, by the way and are delicious accompanying any number of savory dishes. By adding cheese (such as Parmesan), sugar, or spices to the batter, popovers can be changed for whatever you want them for.

For ease of use, a popover pan with a nonstick coating is the ideal baking vessel for popovers, but you can also use a muffin tin. (Remember, the smaller vessels will need about 5 minutes less time to bake!) It will be tempting, but DO NOT open the oven door to peek! Turn on the oven light and look into the window.

INGREDIENTS

- 1 TBSP unsalted butter, melted
 - 1 cup unbleached all-purpose flour
 - ½ tsp salt
 - 2 large eggs
 - 1 cup 1% milk
- ★ take eggs and milk out of ‘fridge for a while to ★
★ take the chill off; popovers will puff up more! ★*
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- vegetable/canola oil cooking spray

PREPARATION

1. Preheat oven to 375 degrees. Lightly spray a popover tin with cooking spray and brush to coat cups evenly.
2. Lightly spoon flour into a dry measuring cup and level with a knife. Combine flour and salt, stirring with a whisk. Combine milk and eggs in a medium bowl, stirring with a whisk until blended; let stand 30 minutes. Gradually add flour mixture, stirring well with a whisk. Stir in the (cooled) melted butter now.
3. Fill the popover cups two-thirds to three-quarters full, putting the same amount of batter in each cup.
4. Transfer tin to oven, and bake until golden brown and crusty, about 30-40 minutes. Remove popovers from the oven, and unmold onto a rack. Serve immediately.