



GOUGÈRE WITH ARUGULA

Cheese Puffs with Rocket (Makes 24 bite sized sandwiches)

Restaurant Marché, Greg Atkinson's contemporary Pacific Northwest Bistro is slated to open in the late fall of 2011. The name is a nod to Cuisine du Marché, a style of cooking that relies on whatever is fresh and local from the farmers' market. These hors d'oeuvres are made with eggs and arugula from Butler Greens Farm on Bainbridge Island and the garlic in the aioli was grown at Laughing Crow Farm. The flour, organic butter and cheese were also produced right here in the Pacific Northwest.

1 cup water
1/4 cup (1/2 stick) organic butter
1 teaspoon salt
a grating of fresh nutmeg
1 cup organic bread flour
3 eggs
3 ounces grated cheese
1/2 cup aioli
6 ounces baby arugula leaves

1. Line baking sheets with parchment and preheat oven to 375.
2. In a saucepan over medium-high heat, bring water, butter, salt and nutmeg to a rolling boil. With a wire whisk, stir in the flour and cook, stirring until the paste leaves the sides of the pan.
3. Take the pan off the heat and beat in the eggs, one at a time then stir in most of the grated cheese; reserve a little of the cheese to sprinkle on top of the puffs just before they are baked.
4. Put the paste in a large ziplock bag, cut about an inch off one corner and squeeze the paste out in 2-inch dollops onto parchment-lined baking sheets. Press a pinch of the reserved grated cheese into the top of each puff. Bake for 25 minutes. The puffs should be well-browned.
5. To serve, split each cheese puff in half, pipe in a dollop of mayonnaise and tuck in a few sprigs of baby arugula to make a mini sandwich.

