

PIMENTO CHEESE GOUGÈRES

BY TANYA HOLLAND

After finishing my culinary program in Burgundy and completing a “stage” in Provence, I worked in the Savoyard city of Chambéry as a newly minted “chef.” It was dark and cold, with the rain soon turning to snow when I arrived in mid-October. I had to ride my bike uphill to work or sometimes drive the Citroën Deux Chevaux, which almost took the same amount of physical effort. I say all of this to say that the Savoie builds character, and the Petit Royal in this month’s club shows that character. I love bubbles, and I love Champagne, but as we know, we can’t always commit to that price point. On top of tremendous value, I’ll just add that the Petit Royal, with its notes of mountain flowers and fruit along with toasty richness, evokes the best of the Alps. Cheese or something cheesy is a natural match, so these pimento cheese gougères—a recipe I created a few years back—came to mind. Also known as cheese puffs, it is one of the first recipes I mastered in grade school, so I know you can do it! Try not to eat all of the pimento cheese before you fold it into the dough. Bon appétit, y’all!

1 cup all-purpose flour
1 cup water
½ cup unsalted butter
½ teaspoon fine sea salt
5 large eggs (set aside one and beat with ½ teaspoon salt for brushing)

PIMENTO CHEESE

1¼ cups grated cheddar cheese
¼ cup softened cream cheese

1 teaspoon hot sauce (dealer’s choice)
½ teaspoon Worcestershire sauce
¼ teaspoon cayenne
¼ teaspoon paprika
1 tablespoon chopped jalapeños
1 tablespoon chopped yellow onion
1 tablespoon chopped garlic
1 tablespoon chopped dill pickles or dill pickle relish

Make sure racks are in the middle and upper positions in the oven. Preheat oven to 425°F. Line two baking sheets with parchment paper or silicon mats.

Make pimento cheese mixture. Measure flour and set aside.

Add water, butter, and salt to a medium saucepan. Bring to a boil and slowly add flour, stirring constantly with a wooden or stiff silicon spoon. Reduce to medium heat but continue stirring until the mixture is smooth and pulls away from the sides of the saucepan. The final mixture will be slightly dry and not cling to the spoon. Transfer this mixture to a bowl and allow it to cool for about 5 minutes. Stir in 4 eggs, one at a time. The dough will become shiny and smooth. Fold in the pimento cheese mixture.

Use a tablespoon measuring spoon to scoop dough and drop onto parchment paper, leaving about 2 inches between scoops. Use a piping bag if you have one. Place the baking sheets in the oven and bake for 15 minutes. Reduce temperature to 375°F and rotate sheets for even cooking; bake for another 15 minutes. Gougères can be served warm or at room temperature.

Tanya Holland is the founder of the famed Brown Sugar Kitchen restaurant and author of *Tanya Holland’s California Soul*, *Brown Sugar Kitchen*, and *New Soul Cooking* cookbooks. She currently sits on the Board of Trustees of the James Beard Foundation and is the Chef/Chair of the Awards Committee. She holds a B.A. in Russian language and literature from the University of Virginia, and a Grand Diplôme from La Varenne École de Cuisine in Burgundy, France.

ADVENTURES
November 2024



PETIT ROYAL • CAVES DE SEYSSSEL

While best known for its north-south stretch between Lyon and the Mediterranean Sea, where it runs past iconic appellations like Côte-Rôtie and Châteauneuf-du-Pape, the Rhône River actually begins its journey in the Swiss Alps, east of Lake Geneva. After crossing into France, it twists and turns through several quaint, picture-book Savoyard towns, including Seyssel, the home to this beautiful sparkling wine. Marrying the traditional method of sparkling vinification employed in Champagne with two of Savoie's native grape varieties, Molette and Altesse, Caves de Seyssel produces an exquisite wine that is every bit as classy as it is an incredible value. Evoking the flavors and aromas of this land, the Petit Royal tastes of alpine flowers, dried fruit, and wildflower honey, all while delivering plenty of aromatic richness and complexity. Serve it with any kind of salty snack in your pantry, or take things up a notch with Tanya Holland's pimento cheese gougères! —TOM WOLF

\$24.00 per bottle \$259.20 per case



ABOVE *Old-vine Molette.* © Caves de Seyssel

COVER *The wild landscape of Corbières.* © Domaine de Fontsaïnte

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2021 CORBIÈRES ROUGE • DOMAINE DE FONTSAINTE

You can count on just two hands the growers we've worked with for four decades or more. Joining such families as the Peyrauds (Domaine Tempier) and Bruniers (Vieux Télégraphe) in that company are the Laboucariés, who, for years, have crafted ethereal and delicious rosés and soulful, terroir-driven reds in the Corbières appellation halfway between Montpellier and the Spanish border. Their vineyards surround the hamlet of Boutenac in an area known as

Pairs well with grilled pork chops
or a hearty stew.

"The Golden Crescent," one of the sunniest stretches of Corbières. But when you taste the family's Corbières *rouge*, you realize this is not first and foremost a sunny wine. The crescent's warmth is balanced out by cooling sea breezes and old vines—some dating back to 1950—that are able to dig deep for water and keep the Carignan, Grenache, and Syrah to go into this blend refreshed. This Corbières *rouge* epitomizes finesse and charm. Bruno Laboucarié blends two parts Carignan with one part Grenache and a splash of Syrah to produce a vibrant country red reminiscent of black cherries, brambly fruit, and spice. —TOM WOLF

\$18.00 per bottle \$194.40 per case

					
Petit Royal <i>Caves de Seyssel</i>	60% Molette, 40% Altesse	10- to 15-year-old vines Clay, limestone	Serve <i>cold</i> 46–50°F Do not decant	Alpine flowers, dried fruit, wildflower honey Lively, fresh, rich	Drink now
2021 Corbières <i>Rouge</i> <i>Domaine de Fontsaïnte</i>	60% Carignan, 30% Grenache Noir, 10% Syrah	Carignan vines planted in 1950, Grenache in 1986, Syrah in 1991 Siliceous clay, limestone, <i>galets</i>	Serve <i>slightly cool</i> 58–62°F Decant optional	Black cherries, brambly fruit, spice Balanced, charming, vibrant	Drink now through 2028