



BLT Steak

106 East 57th Street, NYC
Chef Laurent Tourondel

Bon Appétit September 2004 Recipe

Popovers with Gruyère

Makes approximately 16

2 cups of all purpose flour
1 ¼ teaspoons of salt
2 cups of whole milk
4 large eggs
Nonstick vegetable oil spray
1 ½ cups grated Gruyère cheese (about 6 ounces)

Place one 12-cup muffin pan and one 6-cup muffin pan in oven. Preheat oven to 350°F. Whisk flour and salt in medium bowl to blend. Heat milk in heavy small saucepan over medium heat until very warm, about 125°F. Whisk eggs in large bowl to blend. Gradually whisk warm milk into eggs. Gradually stir flour mixture into milk mixture just to blend (batter may still be slightly lumpy).

Remove hot muffin pans from oven. Spray pans with nonstick spray. Spoon ¼ cup batter into each of 16 muffin cups. Top each with 1 ½ tablespoons of cheese. Bake until puffed and deep brown, about 40 minutes. Remove popovers from pan.