



COREY SIEGEL

CHEESY POPOVERS

INGREDIENTS:

- 6ea Eggs
- 1075g Milk
- 35g Melted Butter
- 7g Salt
- 270g Flour
- 5g Thyme
- 50g Gruyere Cheese (Shredded)

METHOD:

1. Coat the bottom of a muffin tin with oil and place the pan in a 400F oven for 10 minutes
2. Combine all of the ingredients together in a blender
3. Remove the pans from the oven and fill to the rim with batter
4. Cook at 400F for 25-30 Minutes
5. Remove from the tray and allow to cool slightly
6. Brush with some great butter and sprinkle sea salt over the top for an even better experience!