



Salty choux puffs with smoked salmon



Preparation	45 Mins
Cooking time	25 Mins
Portions	12
Appliance	Combair HSE from 2015

Choux puffs

55 ml water
55 ml milk
45 g butter
½ tsp salt
1 tsp sugar
65 g plain flour
2 eggs

Bring the water, milk, butter, salt and sugar to the boil. Shoot in the flour and stir over a moderate heat until the mixture comes away from the sides of the pan. Cook the mixture until it thickens and a white film should form in the bottom of the pan. Transfer the mixture to a mixing bowl. Allow the mixture to cool briefly, then beat in the eggs one at a time. Beat the dough until smooth and elastic. Spoon the dough into a piping bag with a star nozzle.

(Pre-)heat cooking space to 200 °C with Top/bottom heat

Pipe about 12 rounds of dough (ø5 cm) onto the lined baking tray. Put the baking tray into the preheated cooking space. Bake.

Put the food in

Top/bottom heat 200 °C for 25 Mins

Smoked salmon filling

500 g smoked salmon
1 lime
2 cm ginger
200 g crème fraîche
salt
pepper

Finely chop the smoked salmon into a tartare. Zest the lime. Peel and finely grate the ginger. Mix the smoked salmon tartare, 1 tsp of lime zest, 2 tsp of grated ginger and crème fraîche together and season with salt and pepper. A dash of lime juice can be added according to taste.





Cut the choux puffs in half, stuff the bottom halves with the tartare, then put the tops on.

Accessories

Baking tray

