Salty choux puffs with smoked salmon

Receta de V-ZUG AG



Preparación
Tiempo de cocción
Porciones 12

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.

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

Introducir los alimentos

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.

Accesorios

Baking tray

Información complementaria

Creado el	25.06.2024