



# Salty choux puffs with smoked salmon

Recipe by V-ZUG Ltd.



Preparation  
Cooking  
time  
Portions            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.

### Put the food in

## 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

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Baking tray

