COOKING PASSION SINCE 1877

Choux Pastry

DIFFICULTY: MEDIUM

PREPARATION TIME: 30 MINUTES

COOKING TIME: 35 MINUTES

SERVES: 6-10

Ingredients

Choux Pastry

200g flour
200ml water
130g butter
1 pinch salt
4 large eggs

For smoked salmon mousse option

75 g smoked salmon
100 g cream cheese
200 g cream
¼ bunch dill
¼ bunch chives
1 sprig tarragon
1 lemon (zest and juice)

For Nutella puff pastry option

200 g Nutella
150 g milk chocolate
300 ml cream
50 g sugar
100 g crushed hazelnuts
2 gelatine sheets

Method

For choux pastry

Mix water, salt and butter into a medium pot. Place on induction level 6 or medium heat for gas. Once the butter has melted, add the flour and stir all ingredients for 5 minutes.
Remove from heat and place in a mixer. Using a whisk attachment, mix on medium, add the eggs 1 at a time and mix until all combined.
Heat your oven to 160 degrees with your CircoTherm® function.
Splash a little water onto your universal tray and then place baking paper over it (the water will help to adhere to the paper to the tray). Use a large spoon to put onto the tray.
Cook for 45 minutes. Once cooked, remove from oven and cut open the choux pastry (this will help the pastry dry out).

For salmon mousse

Place the smoked salmon, cream cheese, lemon juice and zest into a blender and mix until everything has combined then put into a medium mixing bowl. Chop the dill, chives and tarragon as fine as possible. Whip the cream until stiff peaks and fold into the salmon mix in 3 batches, when combined fold through the herbs. Place a 1 cm nozzle in a piping bag then add the mousse. Pipe the Mousse into the pastry.

For Nutella cream

Place the gelatine leaf in cold water (this will help it to dissolve later). Add 100 g nutella, 50 g chocolate and 100 ml cream into a small pot and heat on level 5 until the chocolate has melted. Remove gelatine from the water and add to the chocolate Nutella mix, stir until combined and set aside until room temperature. Using a mixer, combine the remainder of the cream and sugar and whip till stiff peak. Stir in the nutella mixture and add 75 g crushed hazelnuts. Place a 1 cm nozzle into a piping bag then add the

Nutella mix and Pipe into the pastry.

For ganache

Melt 100 g chocolate and 100 g Nutella together in a pot until the chocolate has melted. Dip the cream puffs into the Nutella mix and sprinkle with the remaining crushed hazelnuts.

Notes

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