



# Choux Pastry



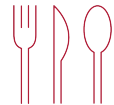
DIFFICULTY: MEDIUM



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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