

# Smoked Salmon Choux Puffs

Serves 4



## INGREDIENTS

120g smoked salmon, cut into 1cm pieces  
125g spreadable cream cheese  
1/4 cup (60g) sour cream  
1/4 bunch chives, finely chopped  
3 thyme sprigs, leaves picked, chopped  
1 tbs finely chopped tarragon  
Zest of 1 orange, juice of 1/2  
Micro herbs, to serve

## CHOUX PASTRY

15g caster sugar  
70g unsalted butter  
90g plain flour  
2 eggs

## METHOD

1. For the choux pastry, place 120ml water, sugar, butter and a pinch of salt in a small saucepan over medium heat and bring to a simmer. Add the flour and whisk rapidly to form a smooth dough, switching to a wooden spoon to make it easier to stir. The dough will come away from the edges of the saucepan. Continue stirring for 2-3 minutes.
2. Remove the saucepan from the heat and transfer the mixture to the bowl of a stand mixer fitted with the paddle attachment. Beat on medium speed for 1 minute to allow some of the initial steam to evaporate then add the eggs, 1 at a time, ensuring the first egg is fully incorporated before adding the next. Continue beating for a further 3-4 minutes until glossy.
3. Preheat oven to 180°C. Grease 2 large oven trays and line with baking paper. While still warm, transfer the choux mixture to a piping bag. Pipe 20-cent sized balls of choux mixture onto the prepared trays, leaving a gap between each choux to allow them to expand while baking.





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## METHOD CONTINUED

4. Bake the choux for 25-30 minutes until light brown and crisp. Using a paring knife, make a small hole at the bottom of the choux to release steam. Cool and set aside until ready to use. (Profiteroles can be stored in an airtight container and frozen for up to 3 months. Reheat in the oven at a moderate temperature to crisp up.)

5. Place the smoked salmon, cream cheese, sour cream, herbs, orange zest and juice in a bowl. Stir to combine and season to taste. Refrigerate for 1 hour to firm up a little. Using a small serrated knife, halve the profiteroles. Place 1 tsp salmon mixture onto one profiterole base. Top with the other half of the profiterole. Repeat with remaining profiteroles and salmon filling. Scatter over micro herbs and serve immediately.

