

Salmon pastries

CUISIMAGES

Ref :
6510

Type :
Aperitif

Preparation :
20 mn
Rest:

Cooking :
20 mn
At 210°C

Cost :
  

Difficulty :
  

Origin :




For 4 persons

- 120 ml of water
- 30 g of butter
- 75 g of flour
- 2 eggs
- 2 pinches of salt
- 4 tablespoons of thick fresh cream
- 2 slices of smoked salmon



Preheat the oven for to 210°C.

Boil water in a pan with butter. Remove from flame and add of only one blow the flour and salt. Mix vigorously using a wooden spatula, the paste must fall apart and form a ball.



Allow paste to sit and cool, then continue to mix. Add eggs one by one mixing vigorously.

Form 16 small pastry balls (about the size of a brussell sprout) using a teaspoon.

Place on the middle rack and bake at 210°C for 20 min.



Cut salmon finely.

Add the salmon to cream and mix well. Place in the fridge.



Let the pasty cool, and then notch the top using scissors.

Furnish each little choux pastry with salmon cream.



Recommandation

Variante

Wine

Incorporate the eggs one by one in the paste.

Riesling