

Salmon & Chive Puffs

Gluten Free Dairy Containing
Moderate Amine
Low Salicylate

Makes ~16

Ingredients:

Gluten Free choux:

- 1 cup gluten free plain flour
- 1 cup water
- 60g butter
- 4 eggs at room temperature

Filling:

- 250g cream cheese, softened
- 250g crème fraiche
- ½ tsp citric acid in 1 Tbsp water
- 20g chives, chopped
- 200g chopped smoked salmon
- Salt to taste



Method:

Choux pastry:

- Heat the oven to 180° C (350° F), fan forced
- Melt together the water and butter in a small saucepan, then bring mixture to the boil
- Add all of the flour at once and stir until combined and the mixture forms a ball that pulls away from the sides of the pan
- Transfer the dough to the bowl of an electric mixer and spread the dough up the sides of the bowl. Allow it to cool for 5 minutes
- Add the eggs one at a time, beating well between each addition
- The mixture should be shiny and sticky
- Line a large tray with baking paper
- Place the mixture into a piping bag with a 2 cm (1 inch) round nozzle
- Pipe rows of dough about 6 cm (2 inches) long, leaving about 2cm space between each for them to rise and spread
- Try to cook all of the mixture at once. The dough flattens if it sits around awaiting a 2nd baking run, and the puffs won't rise as well as the first batch cooked
- Cook for 20 minutes (they should be a light golden brown)
- Remove from the oven and pierce the puff with a knife to allow the steam to escape
- Allow to cool

Salmon filling:

- Beat the cream cheese with the combined water and citric acid, until smooth
- Beat in the crème fraiche, and salt to taste
- Fold in the chopped salmon and half the chopped chives
- Slit each choux puff in half
- Spoon the salmon mixture evenly among the puffs
- Sprinkle left over chives across the top
- Add the top of the choux back
- Place on a platter and serve

Tip:

These can be made the day before required and kept in the refrigerator, in an air-tight container