

Spicy Creme Puffs with Cream Cheese Filling

40–50 Min

Ingredients 8 Portions

= Kotányi Produkte

For the choux pastry

250 ml	Water
50 g	Butter
140 g	Flour, smooth
3	Eggs
1 pinch	Sea Salt, Coarse
2 tsp.	Tuscan Herbs

For the cream cheese filling

6 tbsp.	Cream cheese
1 tbsp.	Chili oil
1 pinch	Sea Salt, Coarse
1 pinch	Pepper Black, Whole
1 tbsp.	Herbes de Provence

Preparation

1. First, combine the cream cheese with the herbs and oil. Keep cool until ready to use.
2. Bring the water, butter and salt to a boil.
3. Fold in the flour and Tuscan herbs, and mix until the dough comes away from the sides of the saucepan.
4. Then beat the eggs and slowly fold into the cooled dough.
5. Place the dough in a piping bag and preheat the oven to 220 °C.
6. Pipe small creme puffs onto a baking sheet lined with baking parchment and bake in a preheated oven at 200 °C for around 15 to 20 minutes.
7. Allow the creme puffs to cool, then cut in half. Spread the cream cheese on one half using a teaspoon and then reassemble.