



Spicy Creme Puffs with Cream Cheese Filling

⌚ 40–50 Min   

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.

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

