



The Pampered Chef®
Sun-Dried Tomato & Goat's Cheese Puffs
Recipe

Choux Pastry

150 ml cold water
55 g butter (do not substitute margarine), cut into small pieces
2 teaspoons finely chopped fresh thyme leaves
A pinch of salt
1/8 teaspoon freshly ground black pepper, or to taste
70 g plain flour
2 eggs, lightly beaten
Sunflower oil, for greasing

Filling

75 g sun-dried tomatoes packed in oil (drained weight), drained
125 g full fat soft cheese
125 g spreadable soft goat's cheese (without rind)
2 teaspoons milk
2 teaspoons garlic-infused olive oil

Preheat oven to 200°C/fan 180°C/Gas 6. For choux pastry, place water, butter, thyme, salt and black pepper in Executive 1.9-Litre Saucepan. Heat gently until butter has completely melted, then bring to the boil. Remove pan from heat; add flour all at once. Beat mixture vigorously using Bamboo Spoon or Classic Scraper for about 1 minute or until mixture leaves sides of pan and forms a ball. Place dough into Classic Batter Bowl. Gradually add eggs, beating until mixture is smooth, glossy and very thick using Bamboo Spoon.

Lightly spray Deluxe Mini-Muffin Pan with sunflower oil using Kitchen Spritzer. Using level Small Scoop, scoop mixture into prepared muffin cups, dividing evenly. Bake 20–25 minutes or until risen and deep golden brown. Remove from oven and make a small cut into side of each choux puff using Quikut Paring Knife to release steam. Remove puffs from pan to Stackable Cooling Rack; cool completely.

Meanwhile prepare filling. Pat dry sun-dried tomatoes with kitchen paper; finely chop on Cutting Board using Chef's Knife. Put soft cheese into Small Batter Bowl; microwave, uncovered, on HIGH 10–15 seconds or until softened. Add goat's cheese and milk; mix well. Stir in sun-dried tomatoes and garlic oil.

Attach bismark tip to Easy Accent® Decorator; fill decorator with filling. Insert piping tip into small cut in side of each choux puff; pipe filling into centre, filling completely. Serve.

Louise Dawkins – Consultant 016878
147 Sherwell Valley Road, Torquay, TQ2 6EW
Home 01803 404499 / Mobile 07730507262
Email louise.dawkins@abily.co.uk



Yield: Makes 24 puffs

Per serving: per puff: Energy 271kJ/65kcal; Protein 1.8g; Carbohydrate 2.2g; Sugars 0.3g; Fat 5.6g; Saturated Fat 3.3g; Fibre 0.1g; Salt 0.2g

Cook's Tip: Accurately measuring all the ingredients and using medium-size eggs is important when making choux pastry.

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