

HOT SMOKED SALMON CHOUX BUNS

Ingredients

Serves: 20

F 33254	Sysco Essentials Hot Smoked Salmon Flakes	400g
C 71138	Philadelphia Original Soft White Cheese	80g
C 27699	Green Valley Dairy Crème Fraîche	40g
A 134181	Colman's Horseradish Relish	15g
A 136748	Sysco Classic Lemon Juice	30ml
C 113875	Herb Bunched Dill	15g
C 113880	Premium Large Chives Bunch	15g
A 132644	Maldon Sea Salt Flakes	3g
A 134293	Sysco Classic Cracked Black Pepper	3g
A 100031	Brakes Profiterole Shells	250g

Preparation

Defrost hot smoked salmon in a controlled environment.

Wash and chop dill sprigs.

Wash and chop chives.



Method

Put hot smoked salmon in food processor and blitz with the cream cheese, crème fraiche, horseradish sauce and lemon juice.

Add chopped dill and chives and season with seasalt and cracked black pepper.

Leave to rest in fridge for a couple of hours.

Fill mix into piping bags. Make small hole in base of profiteroles and pipe full of the hot smoked salmon & cream cheese pate.

Serve as a savoury alternative on an afternoon tea.