

Surprise pastry choux, beef tartar with capers and fresh goat cheese, chives |

Recipe for 12 tapas

Description

A choux pastry containing a beef tartar with a fresh goat cheese cream.

Note

The cabbage dough, Be careful to incorporate the eggs one by one, it may be that all the eggs are not used, it will depend on the texture of the paste.

You can make the same recipe with salmon or tuna tartar.

Ingredients

Pastry choux

- 180 Ml Water
- 90 Gr Butter
- 5 Gr Salt
- 110 Gr Flour
- 3 Unit(s) Egg

- Salt and pepper
- Olive oil

Cheese goast

- 125 Gr Fresh goat cheese
- 75 Ml 35% whipping cream
- 1 Tsp Lemon juice
- 12 Sprig(s) Chives

- Salt and pepper
- Olive oil

Preparation

- Preparation time **60 mins**
- Preheat your **Oven** at **420 F°**

Préparation

Finely chop the chives, keep some whole twigs for finishing

Drain the capers, pass them through a cloth or paper towel and chop them coarsely.

Finely chop the dried tomatoes.

Slice the beef, cut each slice into sticks, then finalize by making small cubes. (keep well chilled and

Beef Tartar

- 400 Gr Boston cut beef
- 75 Gr Shallot
- 50 Gr Sundried tomatoes
- 2 Tbsp Capers
- 1 Tbsp Dijon mustard
- 50 Gr Celery

- Salt and pepper
- Olive oil

Finition

- 12 Sprig(s) Chives

- Salt and pepper
- Olive oil

on ice ideally).

Cabbage dough

Heat your oven to 420°F. In a saucepan, boil the water, salt and butter. Remove from heat and stir in flour with a wooden spatula. Return to heat to dry out (call it panade), then pour mixture into a mixer or bowl. Beat the eggs lightly with a whisk and incorporate them little by little.

Using a pastry bag, make balls (choux) on a baking sheet with parchment paper. As soon as you have put your choux sheets in the oven, lower the temperature to 375°F. Baking time: about 20-30 min. Temperatures and cooking times are estimates and may vary depending on your oven.

Beef tartar

In a bowl, mix all the ingredients for the beef tartar, add a drizzle of olive oil for binding and shine, season with salt and pepper to taste.

Goat cream

In a bowl, mix your goat cheese (smooth consistency), add the cream, salt and pepper, mix well again.

Finish by adding the finely chopped chives. Fill a pastry bag with a plain tip or no tip.

Refrigerate until ready to assemble.

Assembly

Cut your choux pastry (keep the little hat), fill half of the bottom of your choux with the goat cheese cream.

Then place the tartar on top. Make sure the tartar comes out well to give it a tasty look.

Place a sprig of chives on top and cover with the choux pastry top.

Depending on the size of your choux, count one or two units per person.

Bon appétit!