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Recipe: Smoked Salmon Éclair [1]

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Ingredients

Pastry choux with sesame seeds

Chive cream

Smoked salmon

Garnish of fresh chives & red radish slices

Garnish of lemon pulp

Servings

1

Person

Preparation Time

20

min

Preparation

- **1**
In a bowl, mix 300 grams of cream cheese with 10 grams of chopped chives. Season with a pinch of salt and pepper.
- **2**
Add in 2 tablespoons of lemon juice and adjust the taste to your liking. Place in a piping bag.
- **3**
To assemble, cut the cooked choux in the middle and set the top part aside
- **4**
Pipe the cream chive inside the choux, making sure the cream is evenly distributed
- **5**
Cut the smoked salmon into strips, and roll the strips to resemble a rosette then place on top of the cream
- **6**
Assemble the red radish slices and lemon pulp between the smoked salmon rosettes in an alternate manner
- **7**
Place the cut choux top back to sandwich the components in place
- **8**
Finish off with a chive stalk for presentation

Cooks Note

This savoury version of your favourite dessert won't fail to impress guests for lunch or when served at a party. Serve with a salad to complete the dish.

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