



Posted on 30 January 2018

Recipe: Smoked Salmon Éclair



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.

