



Savory Everything Bagel Cream Puffs

with Smoked Salmon & Dill



3h



2 Servings

What we send

- 5 oz all-purpose flour ¹
- 3 oz smoked salmon ⁴
- 2 oz sour cream ⁷
- 4 oz cream cheese ⁷
- 1 lemon
- ¼ oz fresh dill
- ¼ oz everything bagel seasoning ¹¹
- 1 oz capers ¹⁷
- 1 shallot

What you need

- 2 tablespoons butter ⁷
- ¼ cup milk ⁷
- kosher salt & ground pepper
- pinch of sugar

Tools

- rimmed baking sheet
- small saucepan
- mixer with paddle attachment

Allergens

Wheat (1), Fish (4), Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 0kcal



1. Cook pâte à choux

Preheat oven to 350° F with rack in center.

In a small saucepan, combine **¼ cup of milk, 2 tablespoons butter, and a pinch each of sugar and salt.** Bring to a boil. Off heat, immediately stir in **½ cup flour.** Return to medium heat, stirring constantly, until choux is smooth and pulls away from side of pan (like dry mashed potatoes), 1-2 minutes.



4. Bake

Bake **choux puffs** on center oven rack for 20 minutes. Rotate sheet and reduce oven temperature to 325°F. Continue baking until puffs are deeply golden, 10-15 minutes more. Set baking sheet on a wire rack and let puffs cool.



2. Finish pâte à choux

Transfer **pâte à choux** to bowl of a stand mixer with a paddle attachment; mix on low to cool, about 2 minutes. Increase speed to medium, slowly pour in 1 large egg and 1 egg white, mix until well combined. Batter should be slightly thinner than pudding and hold a V shape when dropped from a spatula.



5. Prep ingredients

Zest lemon, cut remaining into little wedges.

Halve shallot and finely chop one half (save rest for own use). Finely chop capers.

In a medium bowl, whisk to combine cream cheese, sour cream, lemon zest, capers, and chopped shallots. Transfer to a large plastic bag.



3. Pipe batter

Line one sheet tray with parchment paper.





Scrape choux into a sealable plastic bag; cut a ½-inch triangle off 1 corner. Pipe 16 rounds onto prepared baking sheet (about 1½ wide circles that are ½-inch tall), about 1-inch apart. Dip your finger in water to smooth out tops of rounds. Sprinkle the tops with everything bagel seasoning.



6. Fill cream puffs

Cut choux pastries in half. Fill each with cream cheese mixture. Top with some smoked salmon, dill fronds, and finish with a squeeze of lemon. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com     **#marthaandmarleyspoon**