

MARLEY SPOON



Smoked Salmon Everything Bagel Gougères

with Cream Cheese, Capers & Dill

 3h  2 Servings

These elegant and savory bites turn any gathering into a festive one. We cook choux pastry, the dough used for cream puffs, and sprinkle everything bagel seasoning over the tops. We then pipe a cream cheese-caper filling onto each puff and layer it with smoked salmon and fresh dill. A squeeze of lemon brings all the flavors together, perfect for enjoying with your favorite glass of bubbly. (2p plan makes 16; 4p plan makes 32)

What we send

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

What you need

- ¼ c milk ⁷
- butter ⁷
- sugar
- kosher salt & ground pepper
- 2 large eggs ³

Tools

- small saucepan
- mixer with paddle attachment
- rimmed baking sheet
- parchment paper
- microplane or grater

Allergens

Wheat (1), Egg (3), 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 70kcal, Fat 5g, Carbs 3g, Protein 3g



1. Cook pâte à choux

Preheat oven to 350°F with a rack in the center.

In a small saucepan, combine **¼ cup milk**, **2 tablespoons butter**, and **a pinch each of sugar and salt**; bring to a boil. Off heat, immediately stir in **⅓ cup flour**. Return to medium heat, stirring constantly, until dough is smooth and pulls away from side of pan (like dry mashed potatoes), 1-2 minutes.



4. Bake choux

Bake **choux puffs** on center oven rack for 25 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 add **1 large egg** and **1 egg white** (save yolk for own use), mix until well combined.



5. Prep ingredients

Finely chop **capers**. Pick **dill fronds** from stems; discard stems. Tear **smoked salmon** into bite-sized pieces. Zest **lemon** into a medium bowl; cut **lemon** into little wedges.

To bowl with zest, whisk in **cream cheese**, **sour cream**, and **capers**. Transfer to a large sealable plastic bag and cut a ½-inch triangle off of one corner.



3. Pipe batter

Line a rimmed baking sheet with parchment paper.

Scrape **pâte à choux** into a large sealable plastic bag; cut a ½-inch triangle off 1 corner. Pipe 16 rounds onto prepared baking sheet, about 1 inch apart. Use the back of a spoon to smooth tops of rounds. Sprinkle with **everything bagel seasoning**.



6. Assemble & serve

Cut **choux pastries** in half. Pipe **cream cheese mixture** onto the cut side of each bottom. Top with **smoked salmon** and **dill fronds**, and finish with **a squeeze of lemon**. Place top half of pastry over filling. Enjoy!