

Profiteroles filled with anchovies cream from Cantabria

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Consejo del chef

Place the cream in the refrigerator half an hour before filling the profiteroles

Raciones para

2 Eggs

50 ml Water

70 ml Milk

45 gr Butter

A pinch of salt

80 gr Wheat flour

100 gr Cream cheese

8 Anchovies

2 or 3 Tablespoons of anchovies oil

Fresh parsley

- 1 Heat water, milk, butter, and salt together in a saucepan.
- 2 Bring it to a boil and then stir. Add the flour immediately. With a wooden spoon, mix until you have a smooth dough. The sauce is ready when it separates from the sides of the saucepan.
- 3 Set aside to cool.
- 4 Beat the eggs and add them to the dough one by one. Do not add the rest of the ingredients until everything is well combined.
- 5 Place the dough in a pippin bag with a large tip and shape the profiteroles over a tray lined with parchment paper.
- 6 Remove it from the oven after 15-20 minutes at 180 °C or until golden brown.
- 7 For the anchovy cream, place the cream cheese, anchovies, oil, and some parsley leaves in a baker and blend until smooth.
- 8 Half the profiteroles and fill them with anchovy cream.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/profiteroles-rellenos-de-crema-de-anchoas-del-cantabrico/>

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