Profiteroles filled with anchovies cream from Cantabria



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/en/receta/profiteroles-rellenos-de-crema-de-anchoas-del-cantabrico/