



PUFFED PASTRY FILLED WITH VOIE GRAS

INGREDIENTS

1 jar of Garden Gourmet Voie Gras

8 to 12 puffs (ready-made or home-made)

3 tsb of onion chutney (ready-made)

50g cress

5g Small leaves of lettuce to garnish



Get ready to indulge in this holiday treat, puffed pastry filled with Voie Gras. A decadent delight that will make your Christmas celebrations extra special!

PREPARATION

1. Presentation

Cut the puffs lengthwise. Fill them with a piece of Voie gras, spoon some chutney on top and garnish with cress. Place them on a platter and garnish with additional beet leaf lettuce leaves.

2. Prepare the batter

Bring water, milk and butter to a boil. Beat the eggs in a measuring cup. Remove the pan from the heat, let stand for a moment and, using a spatula, immediately stir in the sifted flour. Return the pan to low heat and stir the roux with the spatula for about 1 min until a layerforms on the bottom of the pan.

3. Prepare the Roux

Transfer the roux to a batter bowl, allow to cool slightly and stir in 4 parts so much egg that the batter is still firm but also just runs off the spoon. Spoon the batter into a piping bag with a medium-sized round piping nozzle and pipe "caps" (the size of bottle caps) 5 cm apart on a baking tray lined with baking paper. Bake the puffs in an oven preheated to 180°C. in approx. 20. min. until brown and cooked.

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