CHEESE PUFFS WITH NAZARETH CHEESE



Instructions:

Pastry:

Boil the water and add a pinch of pepper and the butter. Add the flour and stir briskly over low heat until you obtain a smooth paste. Take the saucepan off the heat and beat in the eggs until you obtain a smooth mixture.
Butter an oven tray and dust with flour. Use a pastry bag to pipe puffs (diameter: 2 or 3 cm) or strips of pastry on the oven tray.
Bake for 30 minutes in a pre-heated oven (220°C). Do not open the oven while the puffs are baking. Let cool and slice the puffs in half.

Filling:

Melt the butter over low heat, then mix in the Brugge Goud cheese (or Nazareth cheese) with ½ dl of cream. Let cool.
Whip 1.5 dl of cream and spoon into the mixture. Add pepper and nutmeg. Spoon into a pastry bag, wait until stiff and then spray on the bottom half of the open puffs (+/- 1 cm of cream) and then cover with the top of the cheese puff.

Wine: this can be easily paired with a glass of port or a Madeira wine.

Serves:

4 people

Recipe type:

Appetizer
Difficulty:
3
