

# Goat cheese cream profiterole, candied tomatoes, shredded fresh basil.

Recipe for 4 persons

## Description

Petits choux stuffed with flavored goat cheese, topped with tomatoes and thyme.

## Ingredients

### For the choux dough

- 60 Gr Water
- 60 Gr Milk
- 10 Gr Sugar
- 3 Gr Salt
- 55 Gr Butter
- 65 Gr Flour
- 3 Unit(s) Egg

### For the goat cheese

- 250 Gr Fresh goat cheese
- 1 Unit(s) French shallot
- 2 Pinch(es) Sea salt flakes
- 3 Turn(s) Fresh ground black pepper
- 8 Sprig(s) Chives
- 8 Leaf(ves) Basil

### For the tomatoes

- 0.50 Box(es) Cherry tomatoes
- 1 Nut(s) Butter
- 50 Ml Olive oil
- 1 Clove(s) Garlic
- 1 Sprig(s) Thyme

## Preparation

- Preparation time **25 mins**
- Preheat your **four** at **480 F°**

### For the mise en place

Chop the chives. Pass the flour through a sieve. Take the eggs out of the fridge. Cut the basil in big pieces, wash the tomatoes.

Chop the thyme and the garlic, mix it with the sliced tomatoes.

### For the choux dough

Pre heat your oven on 480°F. In a pot, bring to boil the water, the milk, the sugar, the salt and the butter. Out of the stove put the flour in the liquid and mix well with a wood spoon, then dry the mix on the stove.

Put the dough in the mixer, start it slow for 2 minutes, then start adding the eggs one by one. When done, make some 2 cm balls on a baking tray with a pastry bag and a plain socket. Put it in the oven, and low the temp to 350°F, cook it for 20-25 minutes until nice coloration.

### For the goat cream

In a bowl, work the goat cheese with a spatula by adding the cream gently, season it and the chives.  
Put it in a pastry bag.

For the plating

Stuff the choux with the goat cheese, top it with the tomatoes mix, finish with the basil.

**Bon appétit!**