

Savory Sardine Profiteroles

Yield: about 2 dozen

Pâte à Choux (Pastry) Ingredients

- 4 oz. water (see notes)
- 4 oz. heavy cream (see notes)
- 3 oz. unsalted butter (see notes)
- 4.5 oz. all-purpose flour (see notes)
- ¼ cup finely grated parmesan cheese
- 1 tsp minced garlic
- 1 tsp minced fresh rosemary
- 1 tsp minced fresh thyme
- 1 tsp minced fresh chives
- 1 tsp sugar
- 1 tsp salt
- black pepper, to taste
- 4-5 large eggs
- 1 large egg, whisked (for egg wash)

Filling Ingredients

- 4 oz. cream cheese, room temperature
- 5.2 oz. container Boursin Garlic & Herb Cheese
- 1 cup heavy cream
- 1 can [Crown Prince Natural Skinless & Boneless Sardines in Water](#), drained well
- salt and black pepper, to taste

Notes

Water, heavy cream, butter and all-purpose flour must all be weighed to proper measurements on a scale.

If using a convection oven, preheat oven to 300°F.

Pastry batter can be made up to 1 day in advance before piping and baking. Refrigerate until ready to use.



Directions

Preheat oven to 325°F. Heat water, heavy cream and butter in a medium saucepan over medium high heat. Once all the butter has melted and the mixture comes to a boil add remaining ingredients, except eggs. Turn the heat to medium low and stir continuously with a spatula until it stops steaming and the mixture starts to form a film on the bottom of the saucepan.

Transfer to a stand mixer with a paddle attachment and mix on low until slightly cooled. Add 1 egg at a time, allowing each egg to be fully incorporated before adding the next one. DO NOT add all the eggs at once. The mixture is ready when you lift the paddle attachment from the bowl and batter falls from the paddle forming a "V" shape.

Transfer to a piping bag (or a re-sealable plastic bag with the tip cut off). Pipe 2-inch mounds onto a parchment lined baking sheet. Brush each puff with egg wash. Bake 40-45 minutes, or until completely brown. Remove from oven and transfer to a cooling rack. Allow the puffs to thoroughly chill before filling.

Place all filling ingredients in the bowl of stand mixer. Using the paddle attachment on medium speed, combine thoroughly. Transfer contents to a piping bag (or a re-sealable plastic bag with the tip cut off). Set aside.

Cut the tops off the puffs and set the tops aside. Hollow out puffs if necessary. (If made properly they should be hollow already.) Pipe the filling into the hollow space making sure to fill slightly above the opening. Place the top back on and continue until all profiteroles are assembled.

Serve chilled or at room temperature.