



## Pastry Puffs with Caviar Cream Filling

Enjoy with Schramsberg Blanc de Blancs

Serves 12

- 1 ½ c Hot water
- ¾ c Butter, chopped (1 ½ sticks)
- 2 t Grated lemon peel
- ½ t Salt
- 1 ½ c All purpose flour
- 6 Eggs, room temperature
- 3 T Fresh lemon juice
- 2 c Sour cream (drained in a cheesecloth-lined strainer overnight)
- 1 ½ Caviar
- ½ c Snipped fresh chives

Combine water, butter, lemon peel and salt in a heavy, medium saucepan and bring to a boil. Remove from heat. Add flour all at once and stir with a wooden spoon until incorporated. Set pan over medium heat and stir until mixture films bottom of pan. Let cool 5 minutes. Beat in eggs one at a time. Continue beating until smooth.

Preheat oven to 375 degrees. Butter baking sheets. Drop dough in 1 ¼" mounds onto prepared sheets. Bake until golden brown and firm, 35 to 40 minutes. Turn oven off. Make incision in side of each puff to allow steam to escape. Let stand in oven 10 minutes. Cool completely on rack.

To assemble:

Split puffs. Whisk lemon juice into sour cream. Spoon sour cream onto half of each puff. Top with caviar and chives. Cover with other half of puff. Serve immediately.

An original recipe by Jamie Davies as featured in *Bon Appetit* October 1986.