

SCHRAMSBERG

RECIPE

PASTRY PUFFS WITH CAVIAR CREAM FILLING

Recipe by Jamie Davies



PAIR WITH: BLANC DE BLANCS

INGREDIENTS

- 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
- 3T Fresh lemon juice
- 2c Sour cream
(drained in a cheesecloth-lined strainer overnight)
- 1 ½ Caviar
- ½ c Snipped fresh chives

PREPARATION

- 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.