


Serves 6


Appetizer


60 min


20 min

Ingredients

Choux pastry

- 90g water
- 60g butter
- 90g flour
- 5 eggs

Ham mousse

- 80g Gruyère AOP, julienne-cut (cut into matchsticks)
- 150g white ham
- 50g fresh cheese such as Philadelphia
- 2 tsp hot mustard
- Parsley, chives





Eclairs stuffed with a ham mousse
and julienne of Gruyère AOP

Preparation

Choux pastry :

Preheat the oven to 180°C.

In a saucepan, melt the butter in the simmering water.

Add the flour in one go and mix well.

‘ Dry ’ the mass for 3 minutes on a low heat.

Let the mass cool before adding the eggs and beat gently.

Spoon the pastry into a piping bag and form 10cm long éclairs on a baking sheet.

Bake the éclairs for 20 minutes.

Ham mousse :

Blend together the ham, Philadelphia, mustard, parsley and chives.

Julienne the Gruyère AOP (cut into matchsticks).

Slice the éclairs in 2 lengthways.

Stuff them with the ham mousse and julienned Gruyère AOP.

Enjoy !