

Goat's Cheese Puffs with Thyme Salt

Servings: 25

Prep Time: 15min

Cook Time: 35min



Ingredients

- 90 g butter
- 220 ml water
- 140 g flour, sifted
- pinch of salt
- 3 eggs
- 100 g goat's milk cheese, crumbled
- 1/4 tsp smoked paprika
- sea salt flakes
- 2 fresh thyme

Directions

1. Preheat the oven to 210°C.
2. Place butter and water in a pot over a medium heat, bring to a simmer, and stir until butter has dissolved. Add flour and salt; stir with a wooden spoon until the mixture comes away from the sides of the pot and forms a ball.
3. Remove the pot from the stove and place mixture in a bowl. Using an electric hand-held beater, beat until cool. Add the eggs, one at a time, beating well after each addition, until the mixture is smooth and shiny. Add the goat's cheese and paprika to the mixture, stir to combine.
4. Place tablespoons of mixture onto a lined baking tray, 3cm apart. Bake for 10 min, and then reduce heat to 190°C and bake for an additional 20 min.
5. Remove, place on a rack. When cool enough to handle, pierce base of puff with a toothpick to release steam.
6. To Serve: Sprinkle with sea salt and fresh thyme.