



Little soft cheese and beetroot buns

Melt-in-the-mouth choux buns aren't just a sweet treat
– try them with a savoury stuffing for a change.

Choux buns

Ingredients

140g butter
235ml water
190g plain flour
5 large eggs
150g gruyère cheese (grated)
Salt and pepper to taste
Pinch of sugar

Preparation time: 20 minutes
Cooking time: 20 minutes
Makes: 30

Method

Melt the butter and water together in a saucepan.

Add the flour and heat and stir the mixture until it forms a neat ball and comes away easily from the side of the saucepan (around 5 minutes).

Put the dough into a stand mixer, add the cheese and seasoning and begin to mix. Add the eggs individually, waiting until each one is incorporated before adding the next.

When the dough is shiny, put it into a piping bag.

Pipe balls of dough on to greaseproof paper and bake at 190°C for 5 minutes, then for 15 minutes at 180°C. Remove the choux buns and leave to cool.

Fill the choux buns with the beetroot purée.

Soft cheese and beetroot stuffing

Ingredients

750g beetroot
3tbsp olive oil
1 clove garlic
1tbsp red wine vinegar
2 tsp salt
1tbsp minced thyme leaves
500g soft cheese; goat's cheese works very well

Preparation time: 20 minutes
Cooking time: 2 hours
Makes: enough to fill 30 buns

Shortcut: buy ready-cooked beetroot and simply purée with the other ingredients.

Method

Preheat the oven to 180°C.

Wash the beetroot and trim any leaves. Place in a roasting tin, add a few tablespoons of water, drizzle with 2 tablespoons of olive oil and add the garlic. Cover with foil and place in the oven. Roast until the beetroot is very soft, start checking them after an hour, but it may take up to 2 hours depending on the size of the beetroot.

Remove the beetroot from the oven and allow to cool. Once cooled, peel the beetroot and garlic and slice into small chunks.

Marinate the beetroot with the remaining olive oil and red wine vinegar for five minutes.

Place the beetroot in a food processor with the remaining ingredients and purée to a smooth paste.