

## **Quivey's Grove Smoked Trout Salad Puffs**

### **From our cookbook:**

This is Quivey's signature hors d'oeuvre. The trout puff is perfect for stand-up parties, since each is one mouthful and can be popped into the mouth neatly with nothing lingering on the fingers.

This pastry, which the French call "pate a choux", may also be filled with a variety of savory or sweet things. The basis for cream puffs and éclairs, it is not difficult to make, the eggs in the recipe cause the mixture to puff up like magic.

### **Smoked Trout Salad Puffs**

#### **Puffs:**

1/2 cup water  
1/2 cup milk  
4 ounces butter  
1 teaspoon salt  
1-1/2 teaspoons sugar  
1 cup flour  
5 eggs

#### **Trout Salad:**

1 pound crumbled smoked trout  
1/2 cup finely diced onion  
1 teaspoon seasoning salt  
2 teaspoons Dijon style mustard  
1 tablespoon cream  
1/2 cup finely diced celery  
1 tablespoon lemon pepper seasoning  
1 teaspoon parsley  
2 teaspoons ketchup  
2/3 cup mayonnaise

For the puffs: heat the water, milk, butter, salt, and sugar just to a boil. Add the flour all at once and stir with a wooden spoon, cooking over medium heat until the dough forms a large, stiff, ball. Remove from heat and beat in eggs, one at a time, keeping paste stiff. Grease and flour a baking sheet. Preheat oven to 425 degrees.

Put a medium tip on a pastry bag and fill bag with the dough. Pipe out little puffs, about 1-inch in diameter and 1- inch high, (or using two spoons, scoop out dough onto baking tray in little balls). Bake without disturbing for 10 minutes. Lower heat to 350 degrees and bake another ten minutes until dry, puffed, and set. Cool completely.

For the salad: Mix all the salad ingredients together.

Assembly: Split the puffs and fill with a teaspoon of salad, replace tops, put on nice tray and serve.