



BOSCH
Invented for life



Savoury Eclairs with Tuna Mousse and Kanimi Crabstick, Home Made Pickles

Overview:

Difficulty: Medium

Servings: 1-2

Preparation Time: 10 mins

Cooking Time: 25 mins

Ingredients

Bun:

- 150ml of water
- 50g of butter
- ½ teaspoon of salt
- 70g of plain flour
- 2 eggs
- 90g of grated Parmesan cheese

Tuna Filling:

- 40g of white onions, roughly cut
- 125g of tuna flakes
- 2 tablespoons of mayonnaise
- 8 pieces of Kanimi crabstick

Methods

1. Combine water and butter in a sauce pan. Bring to boil and stir in salt and plain flour. Continue stirring vigorously and allow mixture to cool slightly.
2. Add in the 2 eggs and parmesan cheese. Stir till a glossy paste is obtained. Fill dough mixture into piping bag.
3. Preheat oven to 200°C. On a non-stick baking pan, pipe about 4 teaspoons each of the choux dough in éclair shapes onto the pan, leaving a space of 2cm in between each piece.
4. Bake in the preheated oven for 20 to 25 minutes until dough is crisp and light. Allow choux puffs to cool completely.
5. Blend onions, tuna flakes and mayonnaise in Bosch hand blender till smooth. Slice each éclair lengthwise and fill with tuna mousse, kanimi crab stick and homemade pickles.

Product Used

Versatile and convenient kitchen assistant

Hand blenders are not only compact, simple to use and easy to clean, but also come with multiple accessories for chopping and blending – making them great for quick and convenient food preparation.

