La Tosi Gorgonzola DOP éclair with almonds



Informations

People : **4**
Preparation : **30 min.**
Cooking time : **20 - 25 min.**

Ingredients

For the choux pastry

- 125 ml water
- 125 ml milk
- 100 g butter
- 1 pinch of salt
- 150 g flour
- 4 eggs
- 20 g slivered almonds

For the topping :

- 150 g La Tosi Gorgonzola DOP

Preparation steps

Difficulty level: easy ???

1. Preheat your oven to 200°C
2. In a saucepan, mix the water, milk, butter and salt.
3. Bring everything to the boil.
4. Once the mixture is boiling, remove the saucepan from the heat and add the flour all at once.
5. Mix vigorously until the dough pulls away from the sides of the pan and forms a ball.
6. Leave the dough to cool slightly, then add the eggs one at a time, mixing well between each addition until you have a smooth dough.
7. Place the choux pastry in a pastry bag fitted with a large, smooth tip. On a baking tray lined with baking parchment, shape the dough into sticks about 10-12 cm long.
8. Sprinkle with slivered almonds.
9. Bake in the oven for around 20-25 minutes until the éclairs are golden and puffed up.
10. Do not open the oven while they are baking.
11. Once cooked, leave to cool on a wire rack.
12. At the same time, cut the Gorgonzola into large cubes. When the éclairs are cold, cut them in half lengthways and generously fill the inside of each with the cheese cubes.
13. Decorate with a few flowers or young shoots.