



Fresh Basil and Goat Cheese filled Profiteroles

Chef Tim Hill
CENTER Banquet Kitchen

- 1 cup water
- 1 cup all-purpose flour
- 1/4 cup chopped fresh basil
- 1/4 tsp salt
- 4 oz unsalted butter cut into small pieces
- 6 oz Chevre Goat Cheese (room temperature)
- 5 eggs
- Salt and Pepper to taste

In a small bowl, whisk together flour and salt. Place water and butter in a medium saucepan and bring to a boil. Add flour mixture and beat with a spoon for a few seconds, until dough is smooth, pulls away from sides of pan and begins to form a ball. Remove pan from the heat. Cool dough for a couple of minutes. Beat in eggs one at a time, until smooth and glossy. Place dough in a pastry bag. Using the pastry bag, make 1/2 inch round dots on the baking sheet. Bake for 10—12 minutes in 375 degree oven until golden brown. Let cool at room temperature. Makes 25 puffs.

Beat goat cheese, basil, salt and pepper together in a small bowl. Place in a piping back bag with a small tip. Pierce the bottom of the profiteroles with the tip and fill.

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