

# Taste the Hills



## Recipes and Tips

### Cheese and olive choux buns

85g butter  
3 eggs, beaten  
220ml water  
100g strong cheese, finely grated (plus a little more)  
105 g plain flour, well sifted  
Pinch of salt  
2 tbsp olives, chopped

Heat oven to 200 degrees and line a baking tray with non-stick parchment.

Put the butter, water, salt and sugar together in a heavy saucepan. Slowly bring to the boil so that all the butter is melted.

Quickly tip in the flour and take off heat. Beat with a wooden spoon until it is a thick, smooth paste.

Cool the mixture until it is just warm. Mix in the cheese and olives. Beat in the eggs a little at a time. It may not be necessary to add all the egg.

Pipe the mixture (or spoon) to form the shapes you want and bake for 20 mins. Reduce the heat to 180degrees and bake for a further 10-15mins. Top with a little more grated cheese and put back in the oven for a minute.

You could also deep fry these for an even more indulgent snack and if you really want to push the boat out, you can force a hole in the side of them and pipe in some sort of filling like cream cheese with capers or cheese sauce.

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