

## PAPRIKA & CHEESE ECLAIR

### Ingredients:

- A. 150 gr Butter/margarine  
300 gr water  
¼ tea spoon of salt
- B. 150 gr Medium protein flour  
10 gr Sugar
- C. 175 gr Eggs
- D. 40 gr Green paprika cut into small pieces ½ X ½ cm  
40 gr Red paprika cut into small pieces ½ X ½ cm  
40 gr PROCHIZ Cheddar Cheese
- E. 1 btr Mixed eggs, filter it, for top spreading  
100 gr PROCHIZ Cheddar Cheese



### How to cook:

1. Cook all ingredients A until it is boiled
  2. Turn down the stove heat and put ingredients B, cook and make it into a lump texture evenly
  3. Lift it from the pan, mix it with propeller blades mixer until the smoke is gone. Then, put eggs (ingredients C) one by one until it is completely finished, mix until it become cool and put ingredients D.
  4. Use syringe to put the batter/dough on the baking pan which has been covered with baking spread
  5. Polish with ingredients E and spread with PROCHIZ Cheddar Cheese
  6. Bake with heat of +/- 190C during +/- 30 minutes
  7. After it is well baked and cool, put cheese filling
- \*The recipe can me 45 pcs of medium size

### CHEESE FILLING

#### Ingredients:

- A. 75 gr Margarine  
50 gr Cube small chopped onion  
100 gr PROCHIZ Spreadable  
75 gr Medium protein flour  
300 gr water  
300 gr UHT milk  
1 ½ st Chicken powder  
1/3 st Pepper
- B. 100 gr PROCHIZ Cheddar Cheese cut into small pieces of ½ X ½ cm

#### Instructions:

1. Heat the margarine, put onion and sauté until it smells good
2. Put flour and PROCHIZ spreadable while keep stirring, put water and UHT Milk, cook until becomes thick
3. Put chicken powder and pepper, cook it well