

Eckington Manor Lockdown Recipes
Chocolate and Salted Caramel Choux Buns

Ingredients:

For the craquelin:

45g brown sugar
35g flour
35g butter
10g cocoa

For the Choux paste:

100g water
50g butter
60g flour
2 eggs
Pinch of salt

For the filling:

100g cream cheese
100g double cream
50g condensed milk caramel (dulce de leche)
A good pinch of sea salt

Method:

Start by making the Craquelin, place all of the ingredients in a bowl and work with your hands to make a dough. (If the mix becomes sticky just place in the fridge for 5 minutes to firm back up)

_Roll the dough up to about 1cm thick and place in the fridge to set up.

For the Choux paste start by putting the water, salt and butter in a saucepan and bring to a gentle simmer to melt the butter, as the flour to the mix and beat together with a wooden spoon. Cook the mix out for about 1 minute.

Take the mix off the heat and allow to cook for a minute or so, add one of the eggs and whisk together the mix until smooth, add the last egg and whisk again to make a smooth glossy paste.

Fill a piping bag with the Choux paste and line a baking pan with parchment paper, (you can secure the paper to the tray with a few blobs of the paste) pipe plumes of the paste onto the baking pan the size of a 50p and about 2cm tall. (Make sure they are all spread out evenly)

Use a ring cutter to cut out rings of the craquelin the same size of the plumes and place one on top of each of the Choux buns, bake in a pre-heated 200degree oven for 20-25 minutes until crisp hallow and golden then allow to cool.

Whilst the Choux buns are cooling make the filling by whisking all of the filling ingredients together to stiff peaks and placing in a piping bag, cut the Choux buns in half from side to side and pipe the filling into the Choux buns (be generous with the filling) place the lids back on the Choux buns.

ENJOY!!!!