



PROFESSIONAL

RASPBERRY & VANILLA CHOUX



AVONMORE
PROFESSIONAL
PRODUCTS USED



Avonmore Professional
35.1% Whipping Cream

SERVES 10-12

INGREDIENTS LIST

Raspberry Glaze

- 100g raspberries
- 5g caster sugar
- 50g icing sugar

Vanilla Cream

- 500ml Whipping Cream (35.1% Fat)
- 65g sugar
- 2 leaves gelatine
- 2 vanilla pods

White Chocolate Décor

- 200g white chocolate, roughly chopped
- 2g cocoa butter

Streusel

- 65g butter
- 1g salt
- 55g sugar
- 90g flour

Choux Buns

- 60ml milk (3.5% Fat)
- 60ml water
- 2.5g salt
- 2g sugar
- 55g Unsalted butter, cubed
- 65g flour
- 2-3 eggs

Assembly

- 5-6 fresh raspberries



THE RECIPE, STEP BY STEP

ELEMENTS:

- 01 Streusel Topping
- 02 Raspberry Glaze
- 03 Vanilla Cream
- 04 White Chocolate Décor
- 05 Choux Buns

01

Streusel Topping

1. Attach the beater attachment to the stand mixer and place all the ingredients in the bowl. Mix until the dough comes together. Roll out between two sheets of parchment; as thin as possible (2mm).
2. Freeze (min 2 hours). Cut out small circles using a round cutter (3cm) when frozen and place back in the freezer until the choux is ready to be baked.

02

Raspberry Glaze

1. Put the raspberries and caster sugar into a small saucepan, and bring to a boil, crushing with a fork to break up. Continue to cook on a simmer for 5 mins to reduce. Remove from the heat and pass through a sieve into a bowl. Set aside to cool.
2. Weigh 40g of the passed puree and sieve in the icing sugar, mixing well to combine. Chill for at least 1 hour to thicken.

03

Vanilla Cream

1. Put 100ml of the cream into a small saucepan with the sugar. Put on a medium heat and bring to the boil to dissolve the sugar. Meanwhile, place the gelatine leaves in a small bowl of cold water to soften.
2. Put the remaining cream in a bowl for the stand mixer. Scrape the vanilla seeds from the vanilla pod and add to the bowl.
3. Attach the whisk to the mixer and whisk the cream until soft peaks form. Set aside.
4. Once the cream in the saucepan is boiling, remove from the heat, squeeze out the gelatine leaves and add to the cream, mixing well to dissolve.
5. Cool the warm cream and fold into the whipped cream and place in the fridge for 1 hour (minimum).

04

White Chocolate Décor

1. Put the chocolate into a bowl over a pan of simmering water. Once melted to 45°C, remove from the heat and set aside to cool. When the chocolate has cooled to 35°C, add the cocoa butter and mix well to melt. Cool the chocolate again to 29°C, and use to make chocolate squares; spread the chocolate out on acetate sheets and cool for a few minutes until set, before cutting into squares (4.5cm x 4.5cm).
2. Place the acetate sheets between two sheets of baking paper, then between two baking trays to press and keep flat. Keep in the fridge until ready to serve.

05

Choux Buns

1. Put the water and milk in a saucepan with the salt, sugar and butter over a medium heat. Bring to a boil.
2. Add the flour gradually, reduce the heat to low and mix over the heat for 1-2 minutes to cook out the starch.
3. Remove from the heat and put the dough in a stand mixer and attach the beater attachment. Whisk on a medium speed for 2 minutes to cool.
4. Add the eggs one by one until a dropping consistency is reached. Put the choux paste into a piping bag fitted with a small round nozzle. Pipe the choux (3cm in diameter) onto a baking tray lined with a silpat. Press a cut out disc of frozen streusel on top of each choux.
5. Bake the choux in the oven at 180°C for 7 minutes.
6. Reduce the heat and cook at 160°C for 13 minutes.
7. Remove from the oven and set aside to cool.

Assembly and Presentation:

Divide the vanilla cream in two and place in piping bags; one half into a piping bag fitted with a small round nozzle, and the other half into a piping bag fitted with a large star nozzle.

Pierce a small hole in the bottom of the choux bun.

Fill choux with cream using the piping bag with the small round nozzle.

Dip the choux in raspberry glaze. Place a square of white chocolate square décor on top.

Pipe the cream on top of the chocolate square using the piping bag fitted with the star nozzle.

Slice a raspberry in half and place on top of the cream.

Repeat with remaining choux.

Transfer to a serving plate and serve.



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