



CHOUX BUNS

Featuring Satin Ice Instant Pastry Cream, Tahitian Vanilla Beans, Glucose Syrup & Food Color Gel

**YIELDS
18-22
BUNS**

COMPOSITION:

- Choux pastry
- Vanilla bean pastry cream
- Vanilla bean diplomat cream
- Craquelin
- Hazelnut (gianduja) ganache

CHOUX PASTRY

INGREDIENTS:

- 8 fl oz cold water
- 3.9 oz butter
- 0.12 oz salt
- 0.25 oz granulated sugar
- 5.3 oz all-purpose flour
- 3-4 eggs

INSTRUCTIONS:

1. Preheat the oven to 350°F. Line sheet trays with either parchment paper or perforated silicone mat.
2. Place butter, salt, sugar and water in a saucepan, bring to a boil. Remove from the heat, add the flour and mix well with a spatula. The mixture will look like mashed potatoes.
3. Bring back to the heat, cook on medium while constantly stirring until the dough starts to sizzle and a film develops on the bottom of the pan. Remove from the heat and place in the bowl of a stand mixer.
4. Decrease the temperature to 140-160°F by mixing with a paddle attachment. Add one egg at a time (up to the 3rd egg), mixing well after each addition. Scrape the walls of the bowl after mixing and combine with the dough in the bottom of the bowl.
5. Crack the 4th egg in a small bowl, then slightly mix it with a whisk. Add 1/3 of the egg content into the bowl with the choux pastry and mix well. Continue adding incremental amounts until the dough is shiny, smooth and pipeable. Note that you may need to add slightly more than 4 eggs to achieve this desired consistency.
6. Place the dough in a piping bag fitted with a circle tip.



7. Pipe choux into 2-inch circles.
8. Cut discs of frozen craquelin with a cookie cutter the size of the piped choux. Add the craquelin on top of each choux.
9. Bake in the oven for 35-45 minutes, do not open the door of the oven until the choux are fully puffed. Let cool completely.

CRAQUELIN

INGREDIENTS:

- Satin Ice Brown Food Color Gel, or any color of choice.
- 1.8 oz butter, soft
- 2.1 oz flour
- 2.1 oz granulated sugar

INSTRUCTIONS:

1. Combine the butter and sugar in a bowl and mix well. Add the flour in two additions and mix until combined. Add Food Color Gel and mix well.
2. Form a disc and place on top of parchment paper, cover the disc with another layer of parchment paper and roll using a rolling pin to approximately 1/8th of an inch.
3. This recipe should roll out to cover almost an entire sheet baking pan. Place in the freezer for 10 minutes.
4. Remove from the freezer and cut using a cookie cutter of similar size or slightly bigger than the piped pate-a-choux (or use a narrow glass instead)
2. Place the craquelin disc on top of the piped choux. Work fast as the craquelin gets soft very quickly at room temp, if needed, place back in the freezer for 10 minutes.

VANILLA BEAN PASTRY CREAM

INGREDIENTS:

- 1 Satin Ice Tahitian Vanilla Bean
- 4 oz Satin Ice Instant Pastry Cream
- 8.5 fl oz water, cold
- 2 fl oz heavy cream
- 1/2 teaspoon salt

INSTRUCTIONS:

1. Cut the vanilla bean lengthwise and scrape out seeds. In the bowl of a mixer combine the vanilla, Instant Pastry Cream, salt, water and heavy cream. Whip using a whisk attachment on high speed for 5 minutes.
2. Cover with plastic wrap to touch, then place the pastry cream in the fridge for at least 1 hour.

GIANDUJA GANACHE

INGREDIENTS:

- 0.5 fl oz Satin Ice Glucose Syrup
- 4 oz milk chocolate gianduja, cut into small pieces
- 2 fl oz heavy cream
- 1.5 oz butter, soft
- Pinch of salt

INSTRUCTIONS:

1. Bring the heavy cream and glucose to a boil. Pour it over the milk chocolate gianduja. Mix with a spatula to create a ganache.
2. Once the ganache is smooth and well-combined, add the butter and pinch of salt and mix again.
3. Pour into a container, cover with plastic wrap in contact with the ganache, and refrigerate. It will be ready to use once it has firmed up sufficiently (at least 3 hours).

VANILLA BEAN DIPLOMAT CREAM

INGREDIENTS:

- 1 batch of vanilla bean pastry cream, recipe above.
- 14 fl oz heavy cream

INSTRUCTIONS:

1. Make the vanilla bean pastry cream as directed above.
2. Whip the heavy cream on high speed until stiff peaks form. Be careful to not over-whip it.

FINAL DESSERT ASSEMBLY

1. Place the pastry cream and ganache in individual piping bags.
2. Make the diplomat cream, place in a piping bag fitted with a close star tip.
3. Using a serrated knife, cut about $\frac{1}{4}$ from the top of the choux.
4. Pipe the pastry cream first, followed by the ganache.
5. Pipe the diplomat cream in a circular motion.
6. Place roasted hazelnuts (cut in halves), and the top of the choux. Finish with a tempered chocolate strip.