

# Choux au Craqueline with Vanilla Cream

: 45

: 12



## For the vanilla cream

**350 ml** Whipping Cream

**5 g** Icing Sugar

**2 tsp** Taylor & Colledge Vanilla Bean Paste

## For the shortcrust pastry

**90 g** Plain Flour

**70 g** Caster Sugar

**pinch** Salt

**70 g** Unsalted butter

## For the choux pastry

**75 ml** Milk

**75 ml** Cold Water

**55 g** Unsalted butter

**pinch** Salt

**85 g** Plain Flour

**2** Egg Whites medium egg

1. Mix the flour with the sugar and a pinch of salt. Add the butter and quickly knead into a smooth dough. Wrap the dough in plastic wrap and chill for 20 minutes. Roll the dough out between two sheets of baking paper to approx. 3 mm thickness. Keep refrigerated until needed. Cut out circles (4 cm ø) once cold, using a round cookie cutter.
2. Heat milk, water, butter and salt in a saucepan and bring to a boil over medium heat. Remove from the heat and add the flour. Stir over medium heat with a wooden spoon until the dough comes away from the bottom and forms a smooth ball. Transfer to a bowl and let cool for 10 minutes. Gradually beat in the eggs with a flat beater until smooth. Fill a piping bag with a 15 mm nozzle and pipe 3 cm balls onto a baking tray lined with baking paper, leaving 5 cm space between them. Place one shortcrust pastry disc on top of each choux ball and press lightly. Bake at 200 °C (fan not recommended) on the 2nd rack from the bottom for approx. 30 minutes. Open the oven door slightly at the end of the baking time (using a wooden spoon) and allow the choux to cool briefly. Remove from the oven and let cool completely.
3. Whip the cream with icing sugar until stiff. Add Taylor & Colledge Vanilla Paste and fold in gently. Fill a piping bag with a 5 mm nozzle. Make a small hole in each cooled choux pastry using the nozzle. Fill each pastry halfway with vanilla cream. Dust with icing sugar and serve.