

Ingredients needed for: \_\_\_\_/\_\_\_\_/\_\_\_\_ Name: \_\_\_\_\_

## **PATE CHOUX AU CRAQUELIN ('Cracked' choux pastry)**

### **Ingredients**

#### **CHOUX**

50g butter  
150ml water  
100g strong flour  
3 medium eggs (you may not need all of the egg)

#### **FILLING**

500ml double cream  
100g icing sugar

#### **CRAQUELIN**

50g softened butter  
50g dark brown sugar white sugar (if using food dye)  
50g plain flour

### **Equipment**

Saucepan  
Wooden spoon  
Jug  
Fork  
Scales  
Piping bag x 2  
Nozzle x 2  
Baking tray  
Baking paper x 3  
Bowl x  
Rolling pin

### **Method**

Make the craquelin:

1. Preheat the oven to 200°C.
2. Beat together the butter and sugar.
3. Add the flour and mix in. The mix should be crumbly.
4. Add the food dye – if using – and knead in.
5. Roll the mixture out between 2 pieces of parchment paper until very thin – approx. 2mm thick.
6. Freeze on a tray.

Make the choux:

7. Sieve flour and set aside
8. Place butter and water in pan, melt over gentle heat then bring to the boil
9. Take off heat and immediately add flour. Stir to form a paste.
10. Return to heat and stir until a ball of dough forms in pan. Take off heat, leave to cool.
11. Beat eggs in jug, add to cooled mixture a little at a time beating well between each addition. (You may not need all of the egg). It needs to have a 'dropping' consistency'.
12. Pipe the choux buns/profiteroles onto parchment paper.
13. Cut out circles of the craquelin that are the same size as the buns, and place on top of the buns.
14. Sprinkle water onto the tray.
15. Bake for 10-12 minutes until risen, then turn down the oven to 180°C and bake for 10 minutes more, until golden and 'cracked' on top.
16. When they come out of the oven, poke a hole in each bun to release the steam and cool more quickly.
17. Whilst baking, whip the double cream and icing sugar together until stiff peaks are achieved.
18. Pipe into the cooled buns.