



CHOUX PASTRY WITH NUTELLA®

Pastry | Vegetarian | Dinner | Lunch | Mid-afternoon | All year round | Banqueting

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Serves 10 (2 buns per portion)

- 150g Nutella

Cracknel ingredients (for 20 discs)

- 25g butter
- 25g plain wheat flour
- 25g icing sugar
- 25g almond flour

Bun ingredients (for 20 buns)

- 31g whole milk
- 31g water

- 28g butter
- 2g caster sugar
- 1g salt
- 40g strong bread flour
- 2 small egg

Procedure:

Mix all the ingredients together to form a smooth dough. Roll it out on greaseproof paper to a thickness of about 3mm. Use a pastry cutter to cut out 3cm discs, and place these in the freezer.

Procedure for buns:

Sieve the flour and add the salt and sugar.

Put the milk, water and butter in a pan and bring to the boil. Add the flour gradually and continue cooking for about 3 minutes, stirring all the time with a wooden spoon to keep the mixture smooth. A slight crust will form on the bottom of the pan.

Transfer to a planetary mixer and use the paddle attachment to continue mixing at a moderate speed until the dough is cold.

Carefully pour in the first egg, stirring all the time. Make sure it's well incorporated in the dough before adding the second one. Try to make sure the dough is smooth and even.

Transfer to a pastry bag with a smooth nozzle (1cm diameter). Form small balls of about 8g (2.8cm diameter).

Place a frozen cracknel disc on top of each bun.

You should be able to make 20 buns.

Bake straight away at 185°C for about 15 minutes.

When they're cold, fill each choux bun with 7.5g of Nutella.

Two buns make one portion.