



## Paris Brest

Cakes / Mini Cakes | Vegetarian | Mid-afternoon | Summer

👤👤👤 | 1 hour ⌚ | 🥄🥄🥄

**For 6 servings**

125ml of water  
75g flour  
50g butter  
20g of sugar  
2 eggs  
50cl Whole milk  
130g of sugar  
60g cornstarch  
4 egg yolks  
250g very soft butter  
200g hazelnut praline  
90g of Nutella  
30g of icing sugar

### PREPARATION

Preheat the oven to 180°C.

Prepare the choux pastry: in a saucepan, heat the water, butter and sugar. When the butter is melted, add the flour all at once and mix vigorously with a wooden spoon

Beat the eggs in a bowl. Gradually add them to the dough off the heat, always mixing well, then return the pan to a very low heat to dry out the dough. This should

be smooth and sticky. Pour into a bag fitted with a fluted nozzle.

Place baking paper on a baking tray, and draw circles approximately 8cm in diameter. Bake for 30 minutes without ever opening the oven door.

Prepare the mousseline cream: heat the milk over low heat in a saucepan. Meanwhile, whisk the egg yolks and sugar in a large bowl, then add the cornstarch. When the milk boils, pour it very little by little over the egg yolks. Whisk well, then pour the liquid back into the saucepan over very low heat. Stir constantly with a wooden spoon until the mixture thickens. Then pour again into the salad bowl and film on contact. Let come to room temperature.

When the pastry cream has cooled, place the soft butter and the hazelnut praline in the bowl of a pastry mixer fitted with the whisk, and turn it on medium speed, until they are well mixed. Then add the pastry cream little by little, taking care that there are no lumps; Place the praline mousseline cream in a bag fitted with a fluted nozzle.

Using a serrated knife, cut the cabbages in half. Garnish with praline mousseline cream, then decorate with Nutella. Sprinkle with icing sugar to decorate. Enjoy immediately.

---