



Vanilla choux buns,
blackberry and raspberry fondant centre

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CHOUX PASTRY

Water 165g
Milk 165g
Butter 145g
Salt 5g
Sugar 5g
Flour 190g
Eggs 330g
Cocoa butter powder

Bring the water, milk, salt, sugar and butter to the boil in a saucepan. Add the flour off the heat, beat for 1 minute then add the eggs one by one. Pipe out the buns, sprinkle with cocoa butter then bake at 160°C for 15 to 20 minutes.

VANILLA CREAM

Milk 150g
White chocolate 125g
Gelatine 8g
Cream 160g
Mascarpone 40g
2 vanilla pods

Heat the milk and soak the gelatine in cold water. Pour the hot milk over the white chocolate, add the soaked gelatine. Add the cream and the mascarpone. Chill for 24 hours then beat until firm.

BLACKBERRY AND RASPBERRY COMPOTE

PONTHIER raspberry purée 150g
PONTHIER blackberry purée 150g
Invert sugar 20g
Sugar 50g
Pectin 10g
Butter 20g

Heat the 2 PONTHIER fruit purées to 45°C. Add the sugar, pectin and invert sugar. Bring to the boil, add the butter and blend. Note: PONTHIER raspberry purée can be replaced by PONTHIER blackcurrant purée.

BLACKBERRY AND RASPBERRY COMPOTE

PONTHIER raspberry purée 300g
PONTHIER blackberry purée 300g
Glucose 60g
Sugar 110g
Pectin NH 10g
PONTHIER lemon purée 10g

Heat the 2 PONTHIER fruit purées and the glucose to 45°C, add the sugar and pectin NH. Boil for 2 minutes, then add the PONTHIER lemon purée. Pour over an acetate sheet 2mm thick and freeze. Note: PONTHIER raspberry purée can be replaced by PONTHIER blackcurrant purée.

ASSEMBLY

Pierce the base of the choux buns and pipe in vanilla cream and the raspberry and blackberry compote. Place a disk of raspberry and blackberry jelly on top.



1 Pipe out the buns



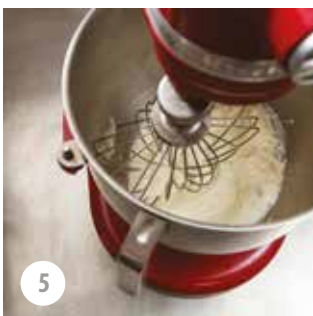
2 Sprinkle with cocoa butter



3 Bake the buns at 160°C for 15 to 20 minutes



4 Make the vanilla cream



5 Blend the vanilla cream



6 Pierce the base of the choux buns and pipe in vanilla cream



7 Pipe in the blackberry and raspberry compote



8 Let's taste !

 **Blackberry** | Origin Serbia
Brix : 20

 **Willamette Raspberry** | Origin Serbia
Brix : 20



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