



Chocolate strawberry choux buns,
pear and passion fruit fondant centre

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CHOUX PASTRY

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

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.

CHOCOLATE CRISP

Butter 75g
Brown sugar 95g
Flour 75g
Cocoa powder 20g

Combine the ingredients and spread between 2 sheets of baking paper. Cut out the desired size and place on the choux pastry before cooking.

STRAWBERRY CREAM

PONTHIER strawberry purée 150g
White chocolate 125g
Gelatine 8g
Cream 160g
Mascarpone 40g

Heat the cream. Soak the gelatine in cold water. Pour the hot cream over the white chocolate, add the soaked gelatine, blend. Add the PONTHER fruit purées and the mascarpone. Blend again. Chill for 24 hours then beat until firm.

PEAR AND PASSION FRUIT JELLY

PONTHIER pear purée 360g
PONTHIER passion fruit purée 140g
Gelatine 7g

Heat the 2 PONTHER fruit purées and pour over the softened gelatine. Blend.

ASSEMBLY

Pierce the base of the choux buns and pipe in strawberry cream and the pear and passion fruit jelly.



1 Pipe out the buns



2 Sprinkle with cocoa butter



3 Place the chocolate crisp on the choux pastry before cooking



4 Make the strawberry cream



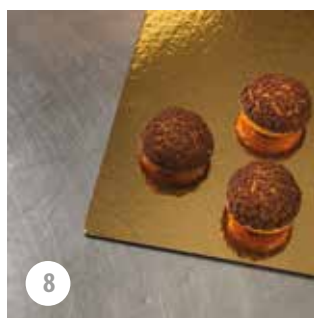
5 Blend the strawberry cream



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



7 Pipe in the pear and passion fruit jelly



8 Let's taste !



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