



Raspberry and yuzu choux buns,  
raspberry fondant centre

# Raspberry and yuzu choux buns, raspberry fondant centre



## 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.

## CRISP

Butter 75g  
Brown sugar 95g  
Flour 75g  
Cornflakes 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.

## RASPBERRY AND YUZU CREAM

PONTHIER raspberry purée 100g  
PONTHIER yuzu purée 50g  
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 2 PONTHIER fruit purées and the mascarpone. Blend again. Chill for 24 hours then beat until firm. Note: PONTHIER yuzu purée can be replaced with PONTHIER passion fruit purée.

## RASPBERRY JELLY

PONTHIER raspberry purée 500g  
Gelatine 10g  
Butter 50g

Heat the PONTHIER raspberry purée and pour over the softened gelatine. Add the butter and blend.

## ASSEMBLY

Pierce the base of the choux buns and pipe in raspberry and yuzu cream and the raspberry jelly.



1 Pipe out the buns



2 Sprinkle with cocoa butter



3 Place the sesame crisp on the choux pastry before cooking



4 Make the raspberry and yuzu cream



5 Blend the raspberry and yuzu cream



6 Pierce the base of the choux buns and pipe in raspberry and yuzu cream



7 Pipe in the raspberry jelly



8 Let's taste!

