



Raspberry chocolate choux buns,
raspberry fondant centre

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CHOUX PASTRY

Water 165g
Milk 165g
Butter 145g
Salt 5g
Sugar 5g
Flour 190g
Whole 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.

SESAME CRISP

Butter 75g
Brown sugar 95g
Flour 75g
Sesame seeds 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. Optional: sprinkle the crisp disks with sesame seeds.

CHOCOLATE AND RASPBERRY CREAM

PONTHIER raspberry purée 150g
Milk chocolate 125g
Gelatine 4g
Cream 160g
Mascarpone 40g

Heat the cream. Soak the gelatine in cold water. Pour the hot cream over the milk chocolate and the soaked gelatine, blend. Add the PONTHIER raspberry purée and the mascarpone. Blend again. Chill for 24 hours then beat until firm.

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 the chocolate and raspberry 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 chocolate and raspberry cream before cooking



5 Blend the chocolate and raspberry cream



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



7 Pipe in the raspberry jelly



8 Let's taste !



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