



# CHOUX CAKES

*Agne's special recipe for Holiday season*

## MAKE ON THE EVE: CRUSTY TOP

### INGREDIENTS

- 150 g of soft butter
- 150 g of brown sugar
- 175 g of flour

### UTENSILS

- Sieve for flour sifting Food processor/mixer with dough nozzle
- Rolling pin
- Guitar sheets or baking paper

### PROCEDURE

Sift the flour, mix the sugar with the flour and add the soft butter

Mix the whole mass with a mixer or food processor and place between two sheets of guitar or baking paper and roll to a thickness of about 1.5 mm.

Put the rolled out mass in the freezer to freeze.

## RASPBERRY FILLING

### INGREDIENTS

- 450 g of mashed raspberries
- 10 g of gelatine (200 bloom)
- 50 g of sugar
- 0.5 lime juice

### UTENSILS

- Pot
- Beating whisk
- Spatula
- Cling film

### PROCEDURE

Soak the gelatine leaves with a large amount of cold water.

Put the mashed raspberries or other berries in a pot, add sugar and put the mass to heat.

Remove the pot from the stove, add the drained swollen gelatine, stir to remove any undissolved gelatine lumps.

Pour the squeezed half of the lime juice into the mass, cover the filling with a cling film and place in the refrigerator to stabilize the filling (about 12 hours).

# MAKE ON THE EVE:

## WHITE CHOCOLATE CREAM

### INGREDIENTS

- 500 g of cream (35%)
- 230 g of white chocolate
- 1 lime peel

### UTENSILS

- Pots
- Mixer
- Fine precision
- Cling film
- Pastry bag with a serrated tip

### PROCEDURE

Bring the cream to a boil, add the white chocolate, stir, and place in the fridge to stabilize for 12 hours, covered with a cling film.

After 12 hours remove the mass and whisk with a mixer, add the lime zest, whisk lightly.

Put in a pastry bag with a serrated tip.

# MAKE ON THE SAME DAY:

## CHOUX PASTRY

### INGREDIENTS

- 125 g of milk
- 125 g of water
- 110 g of butter
- 8 g of sugar
- 3 g of salt
- 135 g of flour
- 225 g of eggs

### UTENSILS

- Sieve for flour sifting
- Pots
- Wooden spoon
- Spatula
- Food processor/mixer with dough nozzle
- Pastry bag with flat tip/teaspoon
- Baking paper

### PROCEDURE

Sift the flour. Pour water, milk, salt, sugar and butter into the pot and, stirring, heat to boil.

After boiling, remove from the stove, add sifted flour, mix. When the dry flour is gone, put it on the stove and stir to evaporate the moisture. Be sure to heat while stirring, a white film is formed on the bottom of the pot.

Add the mass into the food processor and stir slowly until it cools to 60°C (so as not to shrink the eggs), and then add the egg mass in small portions until the mass becomes homogeneous. The dough should be gummy.

Store this prepared choux dough in the refrigerator for up to 3 days.

# PROCEDURE

Put the dough into a pastry bag with a flat tip so that the cakes do not crack too much and squeeze the cakes of the desired size with the help of a pastry bag; if you do not have it - form it just with a spoon.

Squeezed eclairs cannot be stored, the dough can only be kept unformed. Squeeze a crisp top of a similar diameter and place it on the choux dough.

Preheat the oven to 180 °C (fan mode) and bake for 18 minutes without opening the oven, then at the same temperature for another 7 minutes and after reducing the heat to 170°C for 3 minutes. If after checking one cake there is still moisture inside, dry at 170 °C for 5 minutes.

## ASSEMBLING THE CAKE

### INGREDIENTS

- Raspberries for decoration
- Bilberries for decoration
- Mint, rosemary leaves for decoration

### UTENSILS

- Round mould
- Teaspoon
- Knife

### PROCEDURE

Cut the top of the baked and cooled cake and cut a regular circle from the cut top.

Put a spoonful of raspberry filling inside the cake, squeeze the white chocolate cream, put the top of the dough and garnish with berries, mint and rosemary leaves.

*Bon  
Appetit!*