

Raspberry Paris Brest

Makes 8

INGREDIENTS

For the choux pastry:

60g unsalted **butter**

¼ tsp salt

1 tsp caster sugar

85g plain **flour**

3 large **eggs**, lightly whisked

125ml water

Zest of 1 lime

50g flaked **almonds**

For the filling:

500ml whole **milk**

1 tsp vanilla extract

6 **egg** yolks

120g caster sugar

50g cornflour

200g unsalted softened **butter**

200g fresh raspberries

Icing sugar



PREPARATION

Preheat the oven to CircoTherm® 160° C with AddedSteam on LOW. Line two baking trays with baking parchment and draw 4 x 8cm circles on each parchment.

Put the butter, salt, sugar, water and lime zest in a pan and bring it to a boil. Lower the heat and add the flour to the pan and then, stir vigorously until the mixture leaves the sides of the pan. This would take a minute or so. Transfer this mixture to a bowl and let it cool down slightly.

ALLERGENS HIGHLIGHTED IN BOLD

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PREPARATION

Now slowly add half the beaten egg to the mixture and whisk until combined and smooth. Now slowly add 1 tbsp of the egg and whisk after every addition. This is important because you need a consistency that is not too thick or too runny. You might not need all the egg so stop adding egg once you have the right consistency of the choux batter. Put this in a piping bag and make a 1 ½ - 2 cm cut. Now pipe on the marked circles. Brush gently with some leftover egg and sprinkle the flaked almonds on top. Bake for 40-45 minutes until the pastry is crispy and dry. Leave it aside to cool completely.

Meanwhile prepare the custard. Heat the milk and vanilla in a pan until it is just beginning to boil. In another bowl whisk the egg yolks with the sugar and corn flour until smooth. Now slowly add the hot milk to the whisked eggs and whisk continuously. Once all the milk has been added to the eggs, return this mixture to the pan. Cook on very low heat and whisk continuously for 2-3 minutes until the mixture is cooked and has thickened. Transfer this to a bowl, cover with some cling film on the surface of the custard and let it cool completely.

Transfer this to the bowl of a stand mixer and start beating with a paddle attachment. Now slowly add the butter a tbsp at a time and continue to whisk until all the butter has been added. Now whisk for a couple of minutes until you have a smooth filling. Put this in a piping bag. Cut the choux rings into half, fill them with the custard filling, place some raspberries on top and cover with the pastry.

Now sprinkle some icing sugar and serve immediately.