



Choux Buns

*Recipe from:
Baking – Roasting – Moisture Plus
Cookbook*

*Serves:
Makes 8*

Ingredients:

Dough ingredients

200ml water
40g butter
A pinch of salt
130g plain flour
3 eggs
1 level tsp baking powder

Filling ingredients

350ml double cream
4 tsp vanilla sugar
Concentrated fruit syrup (optional)

Method:

1. Place water, butter and salt in a pan and bring to a boil. Add the flour and mix to a smooth ball. As soon as the base of the pan turns white, transfer the dough from the pan into a large bowl.
2. Mix in the eggs one at a time, until the dough stands up in satiny peaks. Finally fold in the baking powder
3. Flour a baking tray. Using two teaspoons or a piping bag, arrange mandarin-sized dollops of the mixture on a baking tray and immediately bake it at 160°C, using Fan-plus function, for 35 to 40 minutes or until it turns golden brown.
4. While the choux buns are still warm, cut them horizontally across the middle with a pair of scissors. Remove and discard any of the center that is still moist. Wait until the buns have cooled down before filling them.
5. Beat the cream and vanilla essence with the caster sugar until stiff peaks are formed. Fill the buns together with your desired concentrated fruit syrup.

Cooking Tips:

Using the Miele Oven, you can select automatic programmes to help achieve perfect cooking, baking or roasting results. There is no need to programme the mode or temperature and duration.

