

Choux with Vanilla and Strawberries

180–210 Min

Ingredients 25 Portions

= Kotányi Produkte

For the craquelin:

80 g	Butter, room temperature
100 g	Plain flour
100 g	Brown sugar
	A pinch of salt

For the choux pastry:

110 ml	Water
90 g	Butter, cubed
110 g	All-purpose flour
1 tsp	Table Salt
1 tsp	Bourbon Vanilla Paste
180 g	Eggs, lightly beaten (4 large eggs)

For the mascarpone vanilla cream:

70 g	Bourbon Vanilla Sugar
30 g	Cornstarch
85 g	Egg yolks
1 tsp	Bourbon Vanilla Paste
0.5 tsp	Salt
350 ml	Milk
30 g	Butter
200 g	Mascarpone
220 g	Whipping cream
150 g	Strawberry jam

Preparation

1. Mix butter, salt, and sugar until combined. Add flour and mix until smooth. Roll between two sheets of baking paper to 1–2 mm thickness and freeze for 1 hour.
2. Preheat oven to 200 °C. Line baking trays with parchment paper and draw 4 cm circles.
3. In a saucepan, combine water, butter, salt, and vanilla. Heat until boiling. Remove from heat and add flour, stirring quickly.
4. Return to heat and cook for 2 minutes. Transfer to a bowl and mix to cool slightly. Gradually add eggs and mix until smooth.
5. Pipe the dough onto trays. Cut craquelin circles and place on top.
6. Bake 15 minutes at 200 °C, then 15–20 minutes at 180 °C until golden. Remove and pierce to release steam. Cool completely.
7. Mix sugar and cornstarch, add egg yolks, vanilla, and salt. Heat milk, then gradually mix in. Cook until thickened.
8. Stir in butter and cool with plastic wrap touching the surface.
9. Whip cream until stiff peaks form. Mix the cooled cream, add mascarpone, then fold in whipped cream. Fill choux with cream and jam. Decorate with cream and fresh strawberries.

