



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



FINISHED PRODUCT

Choux, Dessert, Sweet Good

SALTED CARAMEL CHOUX RINGS

INGREDIENTS

Group 1

Ingredient	KG
Choux Paste Mix	0.500
Water	0.500
Egg	0.560
Vegetable oil	0.040
True Caramel - Salted Caramel	0.500
Total Weight:	2.100

METHOD

Salted Caramel Choux Rings

1. Using a beater, mix the water and Choux Paste Mix on slow speed for 1 minute.
2. Slowly add the egg and oil combined.
3. Scrape down.
4. Mix on top speed for 5-6 minutes, until smooth batter is obtained.
5. Pipe into eclair shape onto silicone lined tray.
6. Bake for approximately 20-25 minutes at 225°C (440°F).
7. Then dry out in oven with door open for 10 minutes.
8. Once cool, dip rings into True Caramel - Salted Caramel heated to 65°C (149°F) and leave to set.
9. Cut the choux ring in half horizontally and place caramel topped half to one side.
10. Pipe Bakbel Strawberry Fruit Filling into the bottom half, then pipe fresh cream or Instant Cream on top and replace

the caramel topped lid.

11. Pipe a rosette of cream into the centre and dress with spun white chocolate and a fresh strawberry.