



**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
<b>Total Weight:</b>	<b>2.100</b>

## METHOD

### Salted Caramel Choux Rings

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