



## **Passion éclairs:**

### Choux pastry

115g butter

120ml water

120ml whole milk

¼ tsp salt

2 tsp sugar

125g all purpose flour

4 large eggs, lightly beaten

1 large egg beaten with 1 tbsp milk for egg wash

Preheat the oven to 200C

Place the butter, water, milk, salt and sugar in a saucepan and bring to a simmer on medium heat. Reduce the heat to low and add all the flour in one go. Use a wooden spoon, stir the mixture vigorously until there are no lumps. As you keep stirring the flour will cook and the mixture will leave the sides of the saucepan and form a ball (this should take approximately 1 minute).

Remove the mixture from the heat and transfer to a heat resistant bowl, if using a hand mixer or the bowl for a stand mixer. Allow the mixture to cool until you can touch it and then carry on to the next step.

Whether using a hand or stand mixer, begin by starting the mixer and beating the dough, slowly add the beaten eggs. Only add a little at a time and wait for it to fully incorporate before adding more. The consistency once you have added all the eggs should be pipeable, shiny, smooth and thick. Check the batter when you still have about an egg to add in and keep checking from this point so that the mixture is the right consistency.

Before you pipe the choux buns, place a sheet of baking paper on a tray and use a little of the batter in each corner to hold the paper in place. Use a pastry brush to brush water over the paper (this will help the choux to expand).

If you have a piping bag, use this with a round nozzle to pipe mounds onto the paper. The mounds should be about 2" in diameter and keep a space of about 3" between each mound. If you do not have a piping bag, you can use two spoons to create a similar effect. Once you have piped all of the dough, use a pastry brush to brush the egg wash on top of each choux bun and then place the tray in the oven.

Bake the choux buns for approximately 20 minutes and then reduce the temperature to 150C for another 10 minutes. This will ensure a really crispy and dry choux bun.

Once baked, remove from the oven and allow to cool.

Once cooled, slice the buns open and place a large dollop of the pastry cream in each bun. You can add an extra teaspoon of the curd on top of this if you like your buns to have more zing!. Place the tops back onto the buns and then dust with icing sugar.

### Pastry cream

500g cold Milk

50g Sugar

4 tbsp Corn flour



1 tsp Vanilla extract

Combine cold milk, sugar, and corn flour together in a heavy saucepan

Cook on medium heat until the milk comes to almost boil.

Lower the heat to low and continue to stir until the mixture gets thick and cooks the back of a wooden spoon

Add vanilla and remove from heat.

Pour in a clean bowl and wrap in cling wrap to cool. Place the cling film directly on the pastry cream to avoid a skin forming.

### Passionfruit pastry cream

Pastry cream (from above)

6 tbsp Jars of Goodness passionfruit curd

Once the pastry cream is cooled from the above recipe, fold in the curd and keep chilled.