



CHOCOLATE CHOUX PASTRY BUNS FILLED WITH RED CURRANT CREAM

QimiQ BENEFITS

- Prevents moisture migration, pastry remains fresh and dry for longer
- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients



25



easy

INGREDIENTS FOR 20 SERVINGS

FOR THE CHOUX PASTRY

250 ml	Water
80 g	Butter
50 g	Dark chocolate (40-60 % cocoa)
	Salt
2 tbsp	Sugar
200 g	AP Flour
1 tbsp	Cocoa powder
5	Egg(s)
1 level tsp	Baking powder

FOR THE RED CURRANT CREAM

250 g	QimiQ Classic, room temperature
150 g	Quark 20 % fat
180 g	Red currant jam, strained
20 g	Powdered sugar
150 ml	Heavy cream 36 % fat, beaten
	Powdered sugar, to sprinkle

METHOD

1. Preheat the oven to 400° F (conventional oven).
2. For the choux pastry bring the water, butter, chocolate, salt and sugar to a boil and cook until the chocolate has melted. Sift the cocoa powder and flour together and beat quickly into the mixture until the mixture forms a ball - take care not to overbeat. Whisk the eggs together and carefully stir to the pastry until fully incorporated. Add the baking powder and mix well.
3. Pour the choux pastry into a piping bag and pipe small buns onto a baking sheet lined with baking paper.
4. Bake in the preheated oven for approx. 25 minutes. Once baked, slice the buns open and allow to cool.
5. For the red currant cream whisk QimiQ Classic smooth. Add the quark, red currant jam and powdered sugar and mix well. Fold in the whipped cream.