



# CHOUX PASTRY (THERMOMIX)



## QimiQ BENEFITS

- Creamy pleasure with less fat
- Simple and quick preparation
- Jelly-proof
- Binds liquid, choux pastry doughnuts stay dry and fresh longer



## INGREDIENTS FOR 12

### FOR THE CHOUX PASTRY

<b>150 g</b>	Water
<b>80 g</b>	Butter
<b>1 pinch(es)</b>	Salt
<b>10 g</b>	Sugar
<b>120 g</b>	Flour
<b>3</b>	Egg(s)

### FOR THE FILLING

<b>125</b>	QimiQ Classic Vanilla, room temperature
<b>3 tbsp</b>	Sugar
<b>300 g</b>	Whipping cream 36% fat

## METHOD

1. Preheat oven to 200 °C (convection oven).
2. For the choux pastry doughnuts: Add water, butter, salt and sugar to the mixing bowl. Heat for 5 minutes / 100 ° C / level 1.
3. Add flour, mix for 25 sec/step
- 4.
4. Let cool for approx. 10 min.
5. Set 1:40 min./level 5 and while stirring, gradually add the eggs through the lid opening.
6. Bake in preheated oven for about 20-25 minutes.
7. Let cool.
8. For the filling: Place the whisk attachment in the mixing bowl. Pour in the uncooled QimiQ Classic Vanilla and whisk on speed 4 for 8 seconds until smooth. Add the sugar and whipped cream and whip at speed 3.5, observing.
9. Place in a piping bag and fill the choux pastry doughnuts with it.