



## CHOUX BUN WREATH

### INGREDIENTS

#### Group 1

Ingredient	KG	%
<a href="#">Choux Paste Mix</a>	0.300	100.00
Warm water (60-70°C)	0.300	100.00
Egg	0.200	66.70
<b>Total Weight:</b>	<b>0.800</b>	

#### Group 2

Ingredient	KG	%
Egg	0.200	66.70
<b>Total Weight:</b>	<b>0.200</b>	

**Yield:** 1 wreath

### METHOD

1. Add group 1 ingredients into a mixing bowl fitted with a beater.
2. Mix for 1 minute on low speed.
3. Slowly add group 2 over 2 minutes on low speed.
4. Scrape down.
5. Mix for a further 1 minute on low speed.
6. Pipe bulbs even around the edge of a 10" sponge tin.



### DISPLAY CONDITIONS

Chilled



### CATEGORY

Patisserie



### OCCASION

Christmas



### FINISHED PRODUCT

Choux, Confectionery, Sweet  
Good

7. Bake at 220°C for 20-25 minutes.
8. Once cool, cut in half horizontally and cream the base (for a sweet tasty eat, fill the base first with [Enbellet Superior Cold Custard](#)).
9. Place top half onto creamed base.
10. Pipe [Bakels Rich Chocolate Fudgice](#) onto top and decorate with sweet holly.