



CATEGORY

Bakery



OCCASION

Easter



FINISHED PRODUCT

Choux

HOT CROSS CHOUX BUNS

INGREDIENTS

Group Choux Buns

Ingredient	KG
Choux Paste Mix	1.000
Water	1.000
Egg	1.120
Cake margarine	0.160
Ground mixed spice	0.005
Mixed fruit (sultanas, raisins and mixed peel)	0.100
Total Weight:	3.385

Group Decoration

Ingredient	KG
Renshaw Vanilla Soft Icing	0.375
Renshaw Caramel Soft Icing	1.125
Fresh cream	3.000
Total Weight:	4.500

METHOD

Choux Buns

1. Add [Choux Paste Mix](#), margarine and water into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on low speed.

3. Slowly add the egg in portions whilst beating on medium speed.
4. Scrape down.
5. Mix for 1 minute on high speed.
6. Using a plain or star shaped piping nozzle, pipe 45g choux buns.
7. Bake at 225°C for 25 minutes.
8. Allow to dry with the oven door open for 10 minutes once the bake has finished.

Assembly/Decoration

1. In a bowl, melt the Toffee Fudgice to a dipping consistency.
2. Dip each choux bun into 15g of Toffee Fudgice.
3. Allow to set.
4. In a bowl, soften the White Fudgice to a piping consistency.
5. Pipe a 5g cross over the top of the iced choux bun.
6. Allow to set.
7. In a bowl whisk the Vanilla Mousse and water together for 1 minute on slow speed and then 6 minutes on fast speed.
8. Slice the iced choux bun in half leaving a top and base.
9. Using a plain piping nozzle, pipe a 40g bulb of the Vanilla Mousse into the centre of each choux bun base.
10. Add the iced top of the base of each choux bun to finish.