



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Patisserie



## FINISHED PRODUCT

Choux, Dessert, Sweet Good

# SALTED CARAMEL CHOUX RING RECIPE

## INGREDIENTS

### Group : Choux Ring

Ingredient	KG
<a href="#">Choux Paste Mix</a>	0.500
Water	0.500
Egg	0.560
Vegetable oil	0.040
<b>Total Weight:</b>	<b>1.600</b>

### Group : Finishing

Ingredient	KG
<a href="#">Salted Millionaires Caramel</a>	0.500
<b>Total Weight:</b>	<b>0.500</b>

## METHOD

### Choux Ring

1. Add [Bakels Choux Paste Mix](#) and water into a mixing bowl fitted with a beater.
2. Mix for 1 minute on low speed.
3. Slowly add the egg and oil combined.
4. Scrape down.
5. Mix for 5-6 minutes on high speed, until a smooth batter is achieved.
6. Pipe into eclair shape onto silicone lined tray.

7. Bake at 225°C for 20-25 minutes.
8. Dry out in oven with door open for 10 minutes.

#### Finishing

1. Once cool, dip rings into [Salted Caramel](#) (heated to 65°C) and leave to set.
2. Cut the choux ring in half horizontally and place caramel topped half to one side.
3. Pipe Bakbel Strawberry Fruit Filling into the bottom half.
4. Pipe fresh cream or made-up [Bakels Instant Cream](#) on top and replace the caramel topped lid.
5. Pipe a rosette of cream into the centre and dress with spun white chocolate and a fresh strawberry.