

SMALL VANILLA CREAM CHOUX BUNS

SERVES 6 TO 8

FOR THE CHOUX PASTRY

All-purpose flour	150g
Salted butter	75g
Water	125ml
Milk	125ml
Medium eggs	4
Sugar	50g

FOR THE THINS (OPTIONAL)

All-purpose flour	90g
Sugar	90g
Salted butter	75g

FOR THE WHITE CHOCOLATE AND VANILLA WHIPPED GANACHE

White chocolate (Valrhona's Ivoire)	240g
Heavy cream 36%	320g
Tahitian vanilla bean	1 bean



FINISHING & PLATING

Prepare the whipped ganache: **Chop** up the white chocolate and **put** it in a bowl.

Bring the cream to a boil, then gradually **pour** it over the chocolate, stirring all the while to **create** a smooth, even mixture. **Leave to cool** in the refrigerator.

Prepare the thins: **Rub together** the butter, sugar and flour with your fingertips.

Use a rolling pin to **spread** the resulting dough very thinly to a depth of 1mm between 2 sheets of baking paper. **Freeze**.

Prepare the choux pastry: **Heat** the water, milk, butter and sugar in a saucepan.

Once the mixture is boiling, **take** the pan **off** the heat and **pour** in the flour all at once.

Mix well to **make** a very thick dough that **comes away** from the sides of the pan (if you need to, reheat the pan to **help** you).

Add the eggs to the dough one by one, mixing each one in thoroughly before you add the next.

Preheat the oven to 390°F (200°C). Use a teaspoon or a piping bag to **make** small mounds of dough on a tray lined with baking paper.

Take the tray filled with crisp mixture **out** of the freezer. Use a cutter of the same size as the choux buns to **cut up** the crisp, and **place** the resulting disks on the buns.

Bake for approx. 20 minutes or until the choux buns are golden-brown and have fully expanded.

Leave to cool and **make** a hole in each one using the tip of a knife.

Use an electric whisk to **beat** the whipped ganache you set aside earlier until it has a chantilly texture. **Put** it in a piping bag and use it to **fill** the choux buns

This recipe is brought to you by:



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