

CHOUQUETTES

strawberry and basil cream



Preparation : 45 min - **Resting :** 30 min - **Cooking :** 25 min - **Equipment :** -

Ingredients : 6 CHOUQUETTES

- CHOUQUETTES - 70 g plain flour - 1 tsp caster sugar - 2 eggs - 100 ml water - 4 cl semi-skimmed milk - 50 g butter - 1 pinch salt - Pearl sugar - STRAWBERRY BASIL CREAM - 200 g strawberries - 130 g de mascarpone - 5 leaves of fresh basil - 200 ml 30% fat whipping cream - 30 icing sugar - 4 or 6 strawberries for decorating

CHOUQUETTES

1. Preheat oven to 180°C.
2. Cut butter into pieces and add to bowl with milk, water, sugar and salt, then run EXPERT, 3 minutes/speed 6/90°C.
3. Pour in flour all at once, remove cap and run again for 2 minutes/speed 3/100°C. The dough must be smooth and uniform.
4. Run again for 2 minutes/speed 10 (without heating) and add eggs one at a time through opening. The dough should be at the ribbon stage.
5. Put dough into piping bag. Pipe fingers of dough onto a lined baking tray. Sprinkle pearl sugar on top of each chou then bake for 25 minutes. Leave to cool.

WHIPPED CREAM

1. Wash and hull strawberries for decorating.
2. Blend strawberries and basil leaves using SMOOTHIE programme. Pass coulis through a sieve and set aside. Clean and dry stainless steel bowl.
3. Refrigerate single cream, mascarpone and bowl for at least 1 hour.
4. Pour cream and mascarpone into bowl equipped with the whisk. Run WHISK programme, remembering to remove the cap first. Whisk again for another 30 secs to 1 minute if necessary. in the meantime, sieve icing sugar. When cream begins to thicken, gradually add icing sugar. Whisk until completely thick. Incorporate coulis with a rubber spatula.
5. Pour cream into a piping bag with a fluted nozzle.

FOR DECORATING

1. Cut remaining 6 strawberries into quarters.
2. Cut off tops of chouquettes using a knife.
3. Fill chouquettes with strawberry and basil cream.
4. Add strawberry quarters and put top back on chouquettes. Serve immediately.