



NOROHY 

· VANILLE AUDACIEUSE & ENGAGÉE ·

VANILLA
CHOUX BUNS

SERVES 8 PEOPLE

INGREDIENTS

Choux pastry

Whole milk.....	12,5 cl
Sugar.....	1 tsp
Salt.....	1/2 tsp
Unsalted butter.....	115 g
All-purpose flour.....	140 g
Eggs.....	4
Water.....	12,5 cl

Vanilla crème pâtissière recipe

Egg yolks.....	3
Sugar.....	60 g
Corn starch.....	25 g
Whole milk.....	25 cl
TADOKA NOROHY.....	1 gem
Unsalted butter.....	25 g

CHOUX BUNS

Preheat the oven to 355°F (180°C).

Cook the water, milk, sugar, salt and butter pieces in a saucepan over a medium heat. When the butter has melted, take the saucepan off the heat and sift in the flour, using a wooden spatula to fold it in.

Keep mixing until the flour is completely incorporated.

Put the pan back on the heat and continue stirring to dry out the dough.

Place the dough into a clean bowl and add the 4 eggs one at a time, stirring each one in with a wooden spoon.

Use a piping bag to make identical balls of dough on a lightly greased baking sheet, spacing them 2cm apart as they will expand as they bake.

Bake for 20 minutes at 355°F (180°C) in a static oven.

CRÈME PÂTISSIÈRE

Mix the egg yolks with the sugar and corn starch. Whisk them together vigorously, but don't let the mixture blanch.

Boil the milk over a medium heat and melt 1 dose of TADOKA in it. Gently whisk this vanilla-flavored milk into the egg, sugar and corn starch mixture.

Pour it into the saucepan and cook it over high heat, whisking vigorously for a few moments.

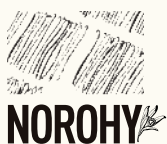
As soon as the cream has thickened, **take** the saucepan off the heat and stir in the butter until it is fully incorporated into the cream.

FILLING THE CHOUX BUNS

Use a serrated knife to cut the tops off the choux buns. Place the pastry cream in a piping bag with a nozzle and use it to fill the lower part of the choux. **Place** the top of each choux bun on the cream.



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