

Paris Brest with praline cream

Serves 8

Choux pastry

130 gm plain flour

1 teaspoon sugar

½ teaspoon salt

115 gm butter

120 ml milk

120 ml water

4 eggs

Praline Crème patisserie

400ml milk

4 egg yolks

50 gm sugar

20 gm cornflour

20 gm plain flour

100 gm hazelnut paste

500 gm thickened cream

Pre heat oven to 190 degrees.

Place milk, water and butter in a pot and bring to the boil, when boiling add flour, salt and sugar and cook with a wooden spoon, when a ball begins to form remove and place in a bowl, whisk for 1 minute and then slowly add in eggs on at a time. Once choux paste is smooth place into a piping bag and pipe into a 20 cm circle. Bake for 30 mins. Remove and allow to cool .

Place hazelnut paste and milk in a pot and whisk together, bring to the boil. In a bowl add egg Yolks, sugar and flours and whisk to create a smooth paste. Once milk is boiling pour over yolk paste and pour back into the pot. Whisk for 5 minutes over medium heat and remove. Place in fridge and allow to set for 5 hours. Once set remove from fridge, place in a bowl and whisk until smooth. In a separate bowl whisk thickened cream to firm, fold together Crème patisserie and cream and place in a piping bag, place in fridge.

When choux is completely cool cut in half, pipe in cream on to the bottom half. Place Top back on and sprinkle with icing sugar and serve.

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