



## Choux Pastry Buns

### Ingredients

#### For the Craquelin

60g light brown sugar  
60g plain flour  
55g soft butter

#### For the Choux Paste

250ml Milk or water or a mix  
100g Butter - diced  
5g Sugar  
Pinch of salt  
200g Plain flour  
4 x eggs

### Method

- Pre-heat the oven to 200°C/Gas 7
- To make the Craquelin, mix all the ingredients together to form a thick paste, spread out between greaseproof paper until 2-3mm thick, still in the paper place into the freezer whilst making the choux paste.
- To make the choux paste, In a saucepan place the milk, butter, salt and sugar, place over a medium to high heat and bring to the boil.
- Once boiled, reduce the temperature and add the plain flour, using a wooden spoon or spatula work the flour into the milk to create a tough dough, cook this out for 2 mins stirring continuously.
- Remove from the heat and place into a mixing bowl, allow to cool slightly, keep the mix moving in the bowl this will help release the heat. Once cool enough to touch comfortably start to add one egg at a time and beat in well each time until your left with a thick paste consistency, place the mix into a piping bag.
- On a baking tray lined with parchment pipe the mixture on in 2cm wide dollops, leave space for raising during the cooking process.
- Using the Craquelin cut out discs big enough to top the choux paste, then place the trays in the pre-heated oven for 15-20mins or until golden brown and slightly crispy. Remove from the oven and place on a cooling wire.

Dan x