
THYME TO BLOOM CHOUX BUNS

Ingredients

For the choux:

Water (the same amount in weight as
2 eggs)
50g butter
75g plain flour
Pinch caster sugar
Pinch fine salt

For the crème pâtissière:

500ml milk
1 egg
2 egg yolks
125g sugar
40g flour
40g butter

For the icing:

225g icing sugar (flavoured with rose
petals)
2-3tbsp warm water
rosewater
freeze-dried raspberry powder to
colour

edible flowers to decorate

Oven : 180°C / 350°F / Gas 4

Method

1. In a pan, bring the water and butter to the boil, taking care not to reduce the water too much. Add the flour, sugar and salt and mix with a wooden spoon over a medium heat until the paste is glossy and coming together in a ball.
2. Slowly beat in the eggs and fill a piping bag with the mixture.
3. Line a baking sheet with greaseproof paper then pipe 1cm rounds, until all of the mixture is used.
4. Cook for approximately 10mins until golden and crisp.
5. Meanwhile, Whisk the whole eggs with the yolks and the sugar until the mixture becomes pale and thick. Add the sifted flour and mix well.
6. Bring the milk to the boil with the butter, and pour over the egg-sugar-flour mixture. Pour everything into a heavy-based saucepan, cook gently over a low heat for 1 minute, then dust with sugar and chill.
7. When the buns are cooked, let them cool, then make a small hole in the base of each bun.
8. Flavour your crème pâtissière with the floral flavours of your choice and put the mix into a piping bag to fill each bun.
9. To make the icing, simply sift your rose petal infused icing sugar into a bowl to make sure there are no lumps, gently add the warm water and a few drops of rosewater. Stir until it makes a smooth paste before adding a little of your colouring.
10. Dip the buns in the icing and decorate with edible flowers.



THYME

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