

fuss free flavours

tasty stuff without the fuss



Tolberone Choux Buns

Makes around 18

Tolberone Creme Patisserie (make this up to 3 days in advance)

250ml milk
2 tbs cornflour
100g sugar
1 egg
2 egg yolks
30g butter
100g Tolberone (I used milk)
1 tbs honey

Put the cornflour into a bowl, add a couple of tablespoons of milk and mix to a paste.

Add the remainder of the milk, sugar and Tolberone to the saucepan and gently heat until the chocolate is all melted.

Add the egg and yolks to the cornflour paste and whisk well. Pour over about 1/3 of the hot Tolberone mixture, whisking well.

Pour the hot Tolberone egg mixture into the saucepan, stirring well all the time (I use my electric handheld whisk in the saucepan - if you do this please be VERY careful with the powercord). Bring the mixture back to a gentle simmer, whisking all the time and scraping the sides and bottom of the pan with a spatula (the creme will thicken here first). The mixture will thicken quite quickly.

Pour into a bowl, add the honey and butter and whisk again until quite smooth. Cover the surface of the creme with cling film and once cool put into the fridge.



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Choux Pastry

175ml water
85g butter
150g plain flour
Pinch salt
4 eggs

Put the water and butter into a pan and bring to the boil. Remove from the heat and stir in the flour & salt. Return to the heat and cook for minute or so stirring all the time until the mixture has dried slightly. Remove from the heat and add each egg, one by one stirring well between each addition.

Heat the oven to 425F / 220C / GM 7 and line two baking sheets with parchment paper.

Put the batter into a piping bag (I use disposable ones) and just snip the end off, otherwise use a 1cm tip. Pipe walnut sized dollops of the batter. Smooth the peaks on the top of them with your finger.

Cook for 10 minutes until puffed and golden. Turn the oven down to 350F / 180C / GM5 and bake for another 20 mins to dry out. When I turn the oven down I usually turn the puffs over and spike them with a skewer to let the steam out. Keep an close eye on them. If you have a fan oven I find that it is better to turn the fan off if you can.

Once the buns are cool fill a piping bag with a small tip with the creme patisserie and fill each bun.

Brush melted chocolate over each bun. You can melt chocolate in the microwave on the lowest power if you keep a careful eye on it. I found the melted Tolberone quite stiff so added a drop of olive oil to make it spread more easily.

