

# CHOUQUETTES

## strawberry and basil cream



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**Preparation :** 45 min - **Resting :** 30 min - **Cooking :** 25 min - **Equipment :** -

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### **Ingredients :** 6 CHOUQUETTES

- CHOUQUETTES - 70 g plain flour - 1 tsp caster sugar - 2 eggs - 100 ml water - 4 cl semi-skimmed milk - 50 g butter - 1 pinch salt - Pearl sugar - STRAWBERRY BASIL CREAM - 200 g strawberries - 130 g de mascarpone - 5 leaves of fresh basil - 200 ml 30% fat whipping cream - 30 icing sugar - 4 or 6 strawberries for decorating

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### CHOUQUETTES

1. Preheat oven to 180°C.
2. Cut butter into pieces and add to bowl with milk, water, sugar and salt, then run EXPERT, 3 minutes/speed 6/90°C.
3. Pour in flour all at once, remove cap and run again for 2 minutes/speed 3/100°C. The dough must be smooth and uniform.
4. Run again for 2 minutes/speed 10 (without heating) and add eggs one at a time through opening. The dough should be at the ribbon stage.
5. Put dough into piping bag. Pipe fingers of dough onto a lined baking tray. Sprinkle pearl sugar on top of each chou then bake for 25 minutes. Leave to cool.

### WHIPPED CREAM

1. Wash and hull strawberries for decorating.
2. Blend strawberries and basil leaves using SMOOTHIE programme. Pass coulis through a sieve and set aside. Clean and dry stainless steel bowl.
3. Refrigerate single cream, mascarpone and bowl for at least 1 hour.
4. Pour cream and mascarpone into bowl equipped with the whisk. Run WHISK programme, remembering to remove the cap first. Whisk again for another 30 secs to 1 minute if necessary. in the meantime, sieve icing sugar. When cream begins to thicken, gradually add icing sugar. Whisk until completely thick. Incorporate coulis with a rubber spatula.
5. Pour cream into a piping bag with a fluted nozzle.

#### FOR DECORATING

1. Cut remaining 6 strawberries into quarters.
2. Cut off tops of chouquettes using a knife.
3. Fill chouquettes with strawberry and basil cream.
4. Add strawberry quarters and put top back on chouquettes. Serve immediately.