

# ORANGE CREAM-FILLED CHOUX BUNS DRIZZLED WITH DARK CHOCOLATE SAUCE

## OVERVIEW

16-045

## INGREDIENTS

### Group Dough

Ingredient	KG	%
Bread Flour	0.350	100.00
Eggs	0.490	140.00
BAKELS DAIRY BLEND	0.212	60.50
Salt	0.004	1.14
Sugar	1.140	-
Water	0.448	128.00
Total Weight:		2.644

### Group Sauce

Ingredient	KG	%
BAKELS DARK CHOCOLATE FUDGE	0.100	-
All Purpose Cream	0.020	-
BAKELS DIAMOND GLAZE CHOCOLATE	0.050	-
Heavy Fresh Cream	0.050	-
Total Weight:		0.220

### Group Filling

Ingredient	KG	%
BAKELS ORANGE CREAM FILLING	0.750	-
Vanilla Bean	0.002	-
Total Weight:		0.752

**Yield:** 18 pieces x 80g

## METHOD

How to do it:



### DISPLAY CONDITIONS

Room Temperature



### CATEGORY

Breads, Sweet



### FINISHED PRODUCT

Sweet Food

#### Choux Buns:

1. For the Pate-a-choux, bring to boil water and World Compound Butter.
2. Reduce the heat and put in the flour, sugar and salt mixture.
3. Using a wooden spoon, mix it until a smooth paste like consistency is formed.
4. Transfer the Choux paste into the mixer. Use a paddle attachment and mix until the mixture cools down or when smoke is no longer visible.
5. Add eggs one at a time. Mix until the batter is even and smooth.
6. Transfer the batter into a piping bag. Pipe the Choux on a tray with a silicon mat at 80g/pc.
7. Bake at 210°C for 35 minutes or until golden brown and crisp.
8. Remove the Choux buns from the oven and using the tip of a sharp knife or a sharp tip skewer, pierce a small hole at the bottom of each Choux bun.

#### Chocolate Sauce:

1. Heat the all-purpose cream and the Diamond Glaze Chocolate over a double boiler.
2. Then fold the Diamond Glaze Chocolate mixture with the Bakels Dark Chocolate Fudge.
3. Set aside.

#### Orange Cream Filling:

1. Using a wire whisk beat the Heavy Fresh Cream until soft peak and add the vanilla bean.
2. Fold the Heavy Cream mixture with the Orange Cream Filling.
3. Place in a piping bag with a plain tip.
4. Set aside.

#### Assembly:

1. Pipe the Orange Cream filling into the Choux buns through the pierced holes.
2. Pour the Chocolate sauce over the Choux buns.
3. Serve immediately.