



CHOUX BUNS WITH CHOCOLATE CRAQUELINE, CREAM AND BERRIES

These loaded choux buns combine airy pastry, a delicate chocolate craqueline topping and soft clouds of Chantilly cream, topped with fresh fruit and a drizzle of tart berry compote. Once assembled, each bun becomes an elegant and indulgent dessert that delivers richness, sweetness and texture in every bite.

Prep time 20 minutes | Cook time 30 minutes | Serves 8

For the choux buns

100g water
50g butter
1 tsp caster sugar
70g strong bread flour
2 large Burford Buff eggs
A pinch of fine salt

For the craqueline

25g unsalted butter, softened

25g soft light brown sugar

A pinch of fine salt
25g strong bread flour
2 tsp cocoa powder

For the Chantilly cream

300g double cream
4 tbsp icing sugar
2 tsp vanilla bean paste

For the berry compote

400g mixed berries, to serve
(strawberries, raspberries,
blueberries, blackcurrants,
redcurrants)
2 tbsp sugar
½ lemon

Put the water, butter and sugar in a medium saucepan and bring to a vigorous boil over a medium heat.

Meanwhile, sift the flour onto parchment a couple of times. Immediately add to the boiling water-butter mixture and beat to make a smooth, shiny dough, 1 to 2 mins. Remove from the heat and press the choux dough up the sides of a bowl to cool until warm.

Beat the eggs with the salt. Once the choux dough is no longer hot to the touch, gradually add the eggs in 4 additions, beating each time until you have a smooth, pipeable dough. At this point, the dough can be chilled for up to 24 hours before using.

To make the craqueline, use a fork to mash the soft butter, sugar and salt together in a small bowl until just combined. Add the flour and cocoa and bring them together with your fingertips. Roll out between 2 sheets of parchment paper until the thickness of a 10p coin and chill until hard.

Preheat an oven to 230°C. Transfer the choux dough to a piping bag and press to reduce any air bubbles. Cut a 1.5cm hole from the tip, then pipe the choux buns onto a parchment-lined baking sheet, leaving a good amount of space between each one. Each bun should be about 5cm wide.

Use a 4–5cm round cookie cutter to stamp out the craqueline and place each one on top of a choux bun.

Place the choux buns in the oven and immediately reduce the temperature to 190°C and bake for 15 minutes. Then reduce the oven temperature to 170°C and bake for another 10 minutes. The choux buns should be puffed and crisp, but if they still feel very soft, cook for a further 5 minutes. Once cooked, remove them from the oven and leave them to cool completely.

To make the Chantilly cream, whisk together the cream, icing sugar and vanilla until you have soft peaks.

To make the compote, hull the strawberries and cut into quarters. Chuck the strawberries and blueberries into a saucepan with the sugar and squeeze of lemon juice and cook gently until the fruit just starts to break down, 3 to 4 minutes. Remove from the heat and fold in the raspberries. Taste, add more sugar to taste, and let cool.

To serve, slice the fruit, then cut each bun in half, fill with a generous spoonful of Chantilly cream and a drizzle of the fruit compote.



[clarencecourt.co.uk](https://www.clarencecourt.co.uk)

Follow our crown for exclusive recipes from top chefs, behind-the-scenes access to restaurants and celebrities, plus incredible competitions and once-in-a-lifetime experiences you won't want to miss.

FABULOUS EGGS BY FABULOUS BIRDS SINCE 1928

Clarence Court

