

CAKE, SPONGE & MUFFIN, SWEET GOODS

CHRISTMAS 'PARIS-BREST' WREATH CAKE

Enjoy a modern take on Paris Brest, the Christmas classic made with Mauri's Choux Pastry Mix, mousseline cream and a sprinkling of fresh berries.

INGREDIENTS

INGREDIENTS	WEIGHT
CHOUX PASTRY	
Mauri Choux Pastry Mix	1.000kg
Water	2.000L
Canola Oil	0.350kg
MOUSSELINE CREAM	
Mauri RAP Custard Mix	1.000kg
Cold water	2.500L
Unsalted Butter (Softened)	0.900kg
Vanilla essence	1 tsp

A Mousseline cream is a custard whipped with butter and is widely used by pastry chefs in France.

It is ideal for decorating and filling cakes, cream puffs, Mille Feuille and other pastries.

METHOD

CHOUX PASTRY

STEP 1

Place all ingredients in a bowl.

STEP 2

Using a beater, blend together on low speed for 1 minute. Scrape down.

STEP 3

Mix on medium speed for 5 minutes, then remove mixture from bowl.

STEP 4

Mix on Using a piping bag fitted with a star nozzle, pipe large 25cm rings onto a baking tray lined with non-stick baking paper. low speed for 1 minute. Scrape down.

STEP 5

Lightly sprinkle the tops of each choux ring with flaked almonds.

STEP 6

Bake at 180°C for 25 minutes. The finished choux should be golden and crisp.

MOUSSELINE CREAM

STEP 1

Add cold tap water and RAP Custard Mix to a bowl.

STEP 2

Blend on low speed for 1 minute and scrape down.

STEP 3

With a whisk, mix for 5 minutes on high speed.

STEP 4

Leave to stand for 10-15 minutes prior to use.

STEP 5

In another bowl whisk on high speed the softened butter until it is light and airy.

STEP 6

Gradually add the custard to the whipped butter little by little. In between adding the custard, whip the mixture to combine on medium speed.

STEP 7

Once all the custard and butter has been combined, finish whisking the mixture on top speed until firm peaks appear.

ASSEMBLY

STEP 1

Using a serrated knife cut the Paris Brest (choux ring) in half.

STEP 2

Using a piping bag fitted with a star nozzle, pipe in a decorative pattern the mousseline mixture around the bottom half of the Paris Brest ring.

STEP 3

With a selection of fresh berries, delicately place small pieces on top of the mousseline cream.

STEP 4

Finish by placing the top choux ring over of fruit and finish with a light dusting of icing sugar.

Makes: 6-7 large round Paris Brest Wreaths (22cm diameter)

Product Code: 81953 Product Name: Mauri Choux Pastry Mix 15kg

Product Code: 16581 Product Name: RAP Instant Custard Mix 15kg



Finished Product Shelf Life: Once made-up the product can be kept at 4°C (refrigerator temperature) for up to 2 days, provided good sanitation and handling practices occur.