

**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

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### 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.