

# Christmas TREATS

## 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

#### Choux Pastry Weight (kg or L)

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

1. Place all ingredients in a bowl.
2. Using a beater, blend together on low speed for 1 minute. Scrape down.
3. Mix on medium speed for 5 minutes, then remove mixture from bowl.
4. Using a piping bag fitted with a star nozzle, pipe large 25cm rings onto a baking tray lined with non-stick baking paper.
5. Lightly sprinkle the tops of each choux ring with flaked almonds.
6. Bake at 180°C for 25 minutes. The finished choux should be golden and crisp.

#### Mousseline Cream

1. Add cold tap water and RAP Custard Mix to a bowl.
2. Blend on low speed for 1 minute and scrape down.
3. With a whisk, mix for 5 minutes on high speed.
4. Leave to stand for 10-15 minutes prior to use.
5. In another bowl whisk on high speed the softened butter until it is light and airy.
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.
7. Once all the custard and butter has been combined, finish whisking the mixture on top speed until firm peaks appear.

### ASSEMBLY

1. Using a serrated knife cut the Paris Brest (choux ring) in half.
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.
3. With a selection of fresh berries, delicately place small pieces on top of the mousseline cream.
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.



**LET'S BAKE BETTER TOGETHER.**

Contact your Mauri Account Executive or our Customer Service Team on 1800 649 494 | [www.mauri.com.au](http://www.mauri.com.au)

**mauri**  
SINCE 1872