



## Sweet choux buns

### Ingredients

60g strong white flour  
2 eggs (large)  
50g butter  
150ml water  
100g plain chocolate  
300ml double cream



### Equipment

Baking tray, pastry brush, weighing scales, sieve, grease proof paper, 2 small mixing bowls, fork, measuring jug, saucepan, wooden spoon, heat proof stand, 2 x 10 ml spoons, oven gloves, mixing bowl, spatula, balloon whisk or electric hand whisk and cooling rack.



### Method

1. Preheat the oven to 200°C or gas mark 6.



2. Grease or line the baking tray, and sprinkle a little water on top.



3. Sieve the flour onto the piece of greaseproof paper.



4. Beat the eggs in the small bowl with the fork.



5. Melt the butter in the water in the saucepan.



6. When it starts to boil, remove from the heat and shoot in the flour.



7. Beat the mixture briskly until it is smooth and leaves the side of the pan.



8. Stir in the egg, a little at a time, to form a smooth paste.



9. Place 10ml spoons of choux pastry onto the baking sheet.



10. Bake for 10 minutes. Increase heat to 220°C or gas mark 7, and bake for 15 minutes.



11. Slice with a knife and place on a cooling rack.



12. Whip the cream until thick.



13. Melt the chocolate with microwave.



14. Fill each choux bun with cream.



15. Spread the melted chocolate on top of the choux bun.

