

Hisense

Dessert

Yorkshire Rhubarb & Custard Choux Bun – with caramelized white chocolate

Prep: 45 mins

Serves 2

Baking: 20 mins

798kcal



Ingredients:

For the choux bun:

- 70g butter
- 30ml whole milk
- 90ml water
- 5g sugar
- 70g plain flour
- 2 eggs & 1 egg white

For the craquelin (optional):

- 60g sugar
- 60g plain flour
- 60g butter
- ½ tsp ground ginger

For the poached rhubarb:

- 200g rhubarb
- 50g sugar
- ½ vanilla pod
- ½ zest of 1 lemon
- 100ml water
- 10g mint

For the custard creme diplomat:

- 250ml milk
- ½ vanilla pod
- 2 egg yolks
- 45g sugar
- 25g custard powder
- 100ml whipped double cream

Hisense

For the oat crumble:

- 75g oats
- 25g sugar
- 50g butter
- ½ tsp ground ginger

For the caramelised white chocolate sauce:

- 100g white chocolate
- 100ml double cream
- 50ml milk

Method:

For the choux bun:

- To a small pan; add the milk, water, sugar and butter and bring to the boil
- Once boiling, add the flour and beat until a smooth dough
- Remove from the heat and leave to cool for 5 minutes
- After cooling, gradually add the eggs and egg white beating in-between to incorporate them – you should be left with a smooth semi-firm mixture
- To cook – pipe in a dome shape onto grease proof paper or a Teflon matt 6cm in diameter – ensuring you leave space in between each dome
- Top each dome with the craquelin (recipe below if you are making it)
- Bake at 180oc in a pre-heated oven for 15 minutes
- After 15 minutes remove the choux from the oven and pierce a hole in the bottom and return to the oven for a further 5 minutes then leave to cool

For the craquelin (optional):

- Soften your butter to room temperature
- Add the flour and sugar and combine
- Roll the mixture in-between grease proof paper and freeze until ready to use
- Cut into 6cm diameter discs and place on top of your choux bun before baking

For the poached rhubarb:

- Combine the water, sugar, vanilla and lemon zest and bring to a simmer
- Wash your rhubarb and cut into cubes
- Add you cubed rhubarb to your syrup and leave to simmer until the rhubarb is tender and leave to cool.

For the custard creme diplomat:

- Bring the milk and vanilla pod to the boil and leave to infuse for 10 minutes
- In a bowl, add the egg yolk, sugar and custard powder and whisk to combine
- Re-boil the milk and pour it over the egg yolk mixture and mix together
- Return the mixture to the pan and cook on a low heat until thickened
- Once thickened, remove the vanilla pod and add the mixture to the bowl and cling film and leave to completely cool in the refrigerator
- Once cooled, fold in the whipped cream and store in the fridge until ready to plate your dish

For the oat crumble:

- Combine all the ingredients into a bowl
- Rub the butter into the oats and sugar to create a “breadcrumb “consistency
- Bake on a greaseproof lined tray at 160oc for 12 minutes until golden brown
- Leave to cool

Hisense

For the caramelised white chocolate sauce:

- Place your white chocolate in a microwaveable bowl
- Microwave in 30 second increments stirring in-between each time
- You are looking for the chocolate to turn golden in colour – when it starts to turn golden reduce the increments to 15 seconds until a golden colour is achieved
- Once golden, add your cream and milk and mix together
- Microwave for a further 30 seconds until the chocolate has melted into the cream and milk
- Season with sea salt and pass through a sieve if not smooth

To serve:

- Slice the top from your choux bun
- To the base, add your poached rhubarb, top with your custard cream and top with the crumble (reserve some of your poached rhubarb to garnish the top layer)
- Repeat the process
- On your top layer of custard garnish with your poached rhubarb and sliced fresh mint leaves
- Re-heat your sauce and serve on the side to accompany it.

TOP TIPS:

- The custard crème diplomat could be replaced with shop bought custard
- If you cannot source rhubarb, you could use apple or pear compote as a delicious alternative
- The sauce could be substituted with a scoop of your favourite ice cream, or you could have both
- Crushed oat biscuits or Biscoff work as a quick alternative to the oat crumble