

LEMON CHOUX



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Pornchai Daomasratsamee



Tim Reus

Sofitel Bangkok Sukhumvit is a luxury 5-star hotel on Sukhumvit Road. Located in Bangkok's business and entertainment district, it is perfect for corporate and leisure travellers. It is also the place to indulge in amazing cuisine with the hotel boasting some of the best culinary professionals in the world. Represented by Tim Reus & Pornchai Daomasratsamee.

- Sub Category Name

Combo

Desserts

- Recipe Source Name

Real High Tea 2014/15 Volume 1

Ingredients

LEMON CHOUX

Choux

- 300g cake flour
- 300g all-purpose flour
- 500ml fresh milk
- 500ml water
- 50g sugar
- 1 tsp salt
- 400g butter
- 18 eggs

Lemon Cream

- 350g butter
- 150ml lemon juice
- 270g sugar
- 4 sheets gelatin
- 270g egg

Lemon Chocolate Glaze

- 100ml milk
- 34g glucose
- 2 sheets gelatin
- 240g white chocolate
- 1 drop lemon yellow colouring

Meringue

- 150g egg whites
- 250g sugar

Methods and Directions

LEMON CHOUX

Choux

- In a mixing bowl, sift flour and set aside.
- In a pan, add in butter, sugar, salt, and water.
- On medium heat, melt the butter completely and bring to a boil.
- As soon as it starts to boil, get the pan off the heat. Add flour, all at once, with a wooden spoon, stir until combined.
- Return to the heat, and cook until it starts to form a ball. By now there should be a thin coating or a layer at the bottom. So it's better to use a regular pan, not a non-stick one for this recipe. Take the pan off heat, let cool for 5 minutes.
- Beat the eggs for one minute and gradually add the eggs, one at a time, to the mix blending well after each addition.
- Never pour in egg mixture as soon as the mixture is out of heat. Then the eggs will be cooked, which is the least wanted here.
- Keep beating until the mixture becomes thick and shiny. The batter should drop off the spoon when shaken.
- Pipe the choux onto the parchment-paper-lined baking pan. Of course, you can use a spoon, too. Dip your finger in the water and slightly push down little pointy parts.
- Bake at 400°F (200°C) for about 20 minutes or until it's well swollen and golden brown.

Cooking time varies depending on the size of choux you piped.

Lemon Cream

- Bring the ingredients together to make a nice cream of a good consistency.

Lemon Chocolate Glaze

- Prepare the glaze and pour over the éclairs before serving.

Meringue

- Beat egg whites with sugar to stiff, glossy peaks for decoration.