

GÂTEAU ST HONORÉ

Base: 225g (8ozs) Puff Pastry - Home-made or ready made

Choux Pastry: 150ml Water (¼ pint)
50g (2ozs) Butter
65g (2 ½ ozs) Plain or strong white flour
2 large eggs beaten
A few drops of vanilla extract

Crème Patisserie: 600ml (1pt) milk Whole or semi skimmed
A few drops of Vanilla Extract
4 large eggs
2ozs plain or cornflour
100g (4ozs) caster sugar
150 ml (¼pt) whipping or double cream

To Finish: **50 g (2ozs) each** of white and dark chocolate
150ml (¼pt) whipping or double cream

Method:

- 1 Roll the **puff pastry** into a 22 cm (9") round, place on a baking tray and prick the base with a fork
- 2 Bake at 200 degrees (gas mark 6) for 20 - 25 minutes
- 3 For the **choux pastry** place the butter and water into a saucepan and heat gently until the butter has melted.
- 4 Bring to the boil and tip the flour in **all in one go**. Stir briskly with a wooden spoon until the mixture comes together and forms a soft ball. Remove from the heat.
- 5 Add the vanilla extract and cool slightly
- 6 Add the eggs a little at a time beating vigorously between each addition
- 7 Spoon the dough into a piping bag fitted with a plain 15mm (5/8") nozzle
- 8 Pipe a 22cm (9") ring of choux pastry onto a baking tray lined with baking parchment paper and the remaining dough into rounds about the size of a walnut
- 9 Bake at 200 degrees (190 fan) for 25 minutes or until golden brown and crisp
- 10 **Crème Patisserie** Place the milk and vanilla extract into a saucepan
- 11 Bring to **JUST BELOW** boiling point
- 12 In a bowl mix together the eggs, sugar and flour and then whisk or beat in a little of the hot milk
- 13 Then pour the remaining hot milk onto the egg mixture. Strain the mixture back into the pan and
- 14 Cook over a gentle heat, **stirring continuously** with a wooden spoon until thickened
- 15 Pour into a clean bowl, cover with cling film to prevent a skin forming and leave to cool completely
- 16 Whip the cream and fold into the **cold** Crème Patisserie
- 17 Slice the choux ring in half through the centre and fill with a little of the Crème Patisserie
- 18 Spread a little onto the Puff Pastry base and place the choux ring on top
- 19 Fill the choux puffs with the remaining Crème Patisserie by making a hole in the base of each with the nozzle and piping some of the mixture into each
- 20 Place the choux buns in a circle on top of the choux round to form 'a crown'
- 21 Whip the remaining cream and pipe rosettes in the centre of the gateau on top of the Crème Patisserie
- 22 Melt the white and dark chocolate in separate bowls, either in the microwave or over hot, but not boiling water, and drizzle over the choux buns.