

French Chouquettes, salted butter caramel dip |

Recipe for 12 Tapas



Description

Note

If you use salted butter, do not add fleur de sel in the caramel

Ingredients

For the pâte à choux

- 80 Gr Water
- 80 Gr Milk
- 10 Gr Sugar
- 2 Gr Salt
- 75 Gr Butter
- 90 Gr Flour
- 3 Unit(s) Egg
- 75 Gr Confectioner sugar

Salted caramel

- 100 Gr Sugar
- 30 Gr Butter
- 100 Ml 35% cooking cream
- 2 Pinch(es) Sea salt flakes

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **400 F°**

For the chouquettes

In a sauce pan bring the water, the milk, the sugar, the salt and the butter to boil. Remove from the stove and mix into the flour with a wood spatula. Put the mix back on the stove and dry it. Put it in the mixer, and add the eggs one by one. With a pastry bag, realize 3 cm size choux, spread the confectioner sugar on the top. Put the chouquettes in the oven, low the temp on 350 F and cook it until it's golden brown.

Salted caramel

In a pot, cook the sugar dry until it melts and gets a blond color. Add butter and mix. Add the warm cream and bring to a boil while whisking. Cook for about 2 minutes until the mix is smooth. Remove from heat and add the fleur de sel.

Best if you pass the cream threw a fine mesh sieve.

Bon appétit!