

Almond Choux Pastry with Blueberries



Shopping list:

For the choux pastry:

3 eggs
110g flour (Type 550)
Pinch of salt
150ml water
80g butter
30g sliced almonds

For the filling

4tbsp icing sugar
250ml double cream
100g cream cheese
100g ground almonds
Some Vanilla
As you like: 100g marzipan paste

200g blueberries
Icing sugar for decoration

Let's bake

For the choux pastry:

Add water, salt and butter to a pan and heat carefully until butter is melted. Now bring shortly to the boil. Take from the hot plate and add the sieved flour all at once. Whisk until the dough comes together. Put back on the hot plate and while constantly whisking heat up again until the dough is glossy. Let cool. Whisk the eggs together. Add some egg to the dough and whisk well add more until it's a nice, firm dough. Leave the rest of the egg for later. Now add the dough to a piping bag with a round tip. Slightly flour the baking sheet and give dough in rounds or long, thin squares onto the sheet. Carefully brush the tops with the rest of the egg and sprinkle with sliced almonds. Bake at 190°C for 15 minutes. Open the oven and close it. Bake further 5 minutes until golden brown and puffed up. Now take them out and make a hole on the side each pastry. Bake again at 160°C for about 10 minutes. Take out and let cool.

For the filling

Slightly roast the ground almonds together with 2 tbsp of icing sugar, let cool. Whip the cream, add the rest of the icing sugar and the vanilla. When stiff put 3tbsp on the side and put the rest into a piping bag with star tip. Add the rest of the cream to the ground almonds. As you like add the marzipan paste and the cream cheese, whisk until creamy. Now half the pastries. Add some of the almond filling, put blueberries on top and decorate with the vanilla cream. Put other half carefully back on top of the cream. Leave in the fridge until serving. Before serving decorate with icing sugar.