



Street by Street - The Creative Revolution!

Do It Yourself STREET PARTIES!

HELPFUL HINTS from the LANTERN COMPANY

The Street by Street Creative Revolution activities have been specially designed to kick start the party, from your own home. You can enjoy them as stand-alone or connected activities to inspire families, friends and neighbours to come together in your block / street / local park, in a safe and socially distanced way, to connect and make a mini creative celebration.

This may seem very difficult during the COVID pandemic but as long as safety guidelines are kept to there is no reason why we can't still come together, be creative and celebrate.

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How to make Choux Pastry

A step by step guide on how to make choux pastry treats!

Choux pastry is a basic pastry dough used to make a number of classic French delicacies including **éclairs**, **profiteroles** and **choux buns**.

It very versatile and is also easy to make gluten free, dairy free or both. The recipe below makes one batch of choux pastry, a custard filling and a chocolate topping. This will make around 20 profiteroles OR 10 éclairs OR 10 choux buns or a mixture of all three. Feel free to play around with shapes, fillings and toppings. Listed below are a few suggestions of flavour combinations you can try.

Remember to wash hands and clean down surfaces regularly.

WHAT YOU WILL NEED

For the Pastry

60g/2oz plain flour (for gluten free use GF bread flour)

50g/1¾oz unsalted butter (for dairy/lactose free use butter alternative)

2 beaten eggs

For the Filling

500ml of double cream

OR

500ml/17fl oz milk (or dairy/lactose free milk)

4 egg yolks

100g/3½oz caster sugar

30g/1oz cornflour

1 tsp vanilla extract

For the Chocolate topping/sauce

100g/3½oz double cream (plant based or lactose free where necessary)

100g/3½oz dark chocolate (dairy free if necessary)

1 tbsp golden syrup

Equipment

Kitchen weighing scales

One medium saucepan

One wooden spoon

Baking tray

Greaseproof paper

Two teaspoons or one piping bag

Whisk

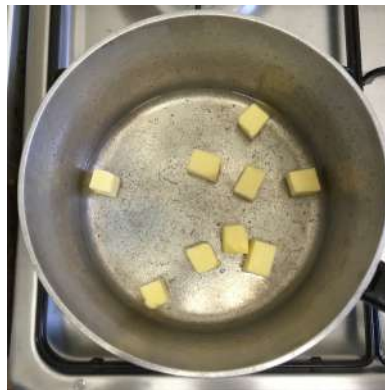
Mixing bowl





Step 1

Wash your hands and preheat oven to 200°C fan/220°C/gas 6



Step 2

Place 50g of cubed butter and 150ml water in medium saucepan with and slowly bring to the boil.



Step 3

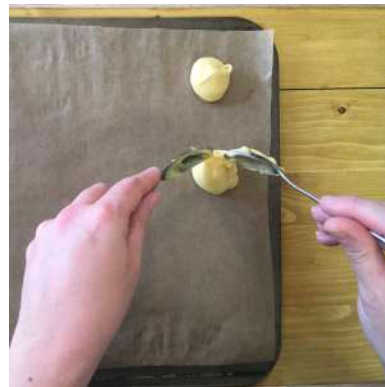
As soon as the butter has melted and the water has come to the boil, **turn off the heat**. Quickly add 60g plain flour and beat with wooden spoon for around 60 seconds until it forms a ball in the pan.

Leave to cool for 10 minutes.



Step 4

Gradually add the beaten eggs and beat with wooden spoon. This will take a few minutes to come together and may look like it's curdling at some points- just keep beating! The end result should be a thick batter so, depending on their size, you may not need all of the beaten egg.



Step 5

To make profiteroles, spoon walnut sized dollops onto a baking tray lined with greaseproof paper. Leave plenty of space between each one- they will triple in size when in the oven.



Step 6

Or you can use a piping bag to make profiteroles, éclairs or choux buns. You can also get creative and experiment with making different shapes.

Bake for 20 minutes or until golden brown- do not open the oven before 15 minutes has passed or they will collapse.



Step 7

Remove from oven and pierce each one with a knife. Return to oven for 3 minutes- this allows the steam to escape and prevents them from getting soggy.



Step 8

Remove from oven and leave to cool- this shouldn't take more than 15 minutes.

Once cooled they can now be frozen for up to 3 months and reheated in the oven for 3 minutes to crisp up.



Step 9

For the filling you can either whip the double cream OR you can make a custard filling whilst the pastry is in the oven. To do this, start by placing milk and vanilla in pan and heat gently for 5 minutes.



Step 10

While the milk is heating, in a separate bowl beat together the eggs yolks, sugar and cornflour. Gradually add the warm milk to the egg mixture, mixing constantly.



Step 11

Return the custard mixture to the pan and cook on low heat, stirring with a whisk continuously until it has thickened. This will take 5-10 minutes. The low heat and constant stirring will ensure the custard will not split.



Step 12

Once thickened, remove from the heat, transfer to bowl and cover top with cling film (this stops the custard from forming a skin).

Chill for one hour.



Step 13

To fill, either cut buns in half and spoon in the filling.



Step 14

Alternatively, poke a small hole in the buns and fill using a piping bag.



Step 15

To make the chocolate topping- simply add the cream, chocolate and golden syrup to a small pan.



Step 16

Cook on a low heat, stirring regularly, until the chocolate has melted and all the ingredients are combined.



Step 17

Spread on top of the buns and leave to chill.



Step 18

Or you can pour it over the profiteroles as a warm chocolate sauce.

Other flavour suggestions

Bakewell

Slice open the buns/éclairs and spread a small amount of raspberry or cherry **jam** on the bottom. Make the custard with **almond milk** flavoured with a few drops of **almond essence** and top with **flaked almonds**.

Peanut Butter and Chocolate

For the filling, whip the double cream with 2 tbsp **peanut butter**. Top with the chocolate topping and sprinkle with chopped **peanuts**.

Bounty

Make the custard filling using **coconut milk**. Top with the chocolate topping and sprinkle with **desiccated coconut**.

Chocolate Orange

For the filling, whip double cream with 1 tbsp **icing sugar**, zest of half an **orange** and a splash of **orange liqueur**. Top with the chocolate topping.

Lemon Curd

Spread a small amount of **lemon curd** on the bottom of the buns/éclairs and fill with whipped cream. Make a white chocolate topping by melting together 100g **white chocolate** with 50g **double cream**.

Cheese Puffs

To make a savoury version, mix 100g **cheese**, a pinch of **mustard powder** and a pinch of ground **nutmeg** into the batter before baking. No need to fill- serve warm.

Strawberries and Cream

Fill with whipped cream and sliced fresh **strawberries**. Make a white chocolate topping by melting together 100g **white chocolate** with 50g **double cream**.

Mocha

For the filling, whip double cream with a cold shot of **espresso** and 1 tbsp **icing sugar**. Top with the chocolate topping.