



# Chocolate and Caramel Choux Bites

16 Portions



Medium

● up to 60 Min.



## Ingredients:

### For the Choux Pastry:

50 g Lightly Salted Butter (2 oz)  
65 g Plain Flour (2 1/2 oz)  
2 Medium Eggs (beaten)

### To Decorate:

100 g Dr. Oetker 72% Extra Dark Chocolate  
100 g Tinned Caramel

### For the Filling:

300 ml Double Cream  
5 ml Dr. Oetker Caramel Flavour  
20 g Icing Sugar

- 1 Preheat the oven to 200°C (180°C fan oven, 400°F, gas mark 6). Line a large baking tray with baking parchment.
- 2 Put the butter in a saucepan with 150ml (1/4 pt) water. Heat gently until melted then bring to the boil. Turn off the heat and immediately mix in the flour, beating well until thick, glossy and smooth – the mixture should form a soft ball of dough in the saucepan. Transfer to a heatproof bowl and cool for 10 minutes.
- 3 Gradually whisk in the eggs to make a thick, sticky mixture. Spoon into a piping bag fitted with a 1cm (1/2 inch) wide plain nozzle and pipe 16 x approx. 3cm (1 1/4 inch) diameter mounds on the baking tray. Bake for about 20 minutes until puffed up, golden and crisp.
- 4 To make the filling, whisk the cream until soft peaks form. Mix the Caramel Flavour and icing sugar into the cream and leave to aside. Once cooled, cut each choux bite in half. Place a spoonful of cream filling onto one half of each choux bite and sandwich together.
- 5 Stack the choux bites into your serving plate. To decorate, break the Extra Dark Chocolate into a heatproof bowl and place the bowl over a saucepan of barely simmering water until melted.



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- 6 Using a spoon drizzle the melted chocolate over the stack of choux bites and repeat with the caramel – if your caramel is too thick to drizzle place in the microwave for a few seconds to loosen. Your choux bites are now ready to serve and enjoy!

Tip from the Test Kitchen

- These bites are best served on the day of baking in order to enjoy the pastry at its crispest.

