

# Coffee Religieuse with vanilla chantilly |

## Recipe for 12 tapas

### Description

The Religieuses are choux of varied sizes which are superposed on each other.

### Note

This is a classic French pastry. You could also make a chocolate custard for this recipe.

### Ingredients

#### Craquelin

- 100 Gr Butter
- 125 Gr Sugar
- 125 Gr Flour

#### For the choux

- 120 Gr Water
- 120 Gr Milk
- 15 Gr Sugar
- 5 Gr Salt
- 110 Gr Butter
- 140 Gr Flour
- 4 Gr Egg

#### For the coffee crème pâtissière

- 500 Ml Milk
- 5 Unit(s) Egg yolk
- 50 Gr Cornstarch
- 100 Gr Sugar
- 30 Gr Butter
- 5 Ml Coffee flavor

#### For the chantilly

- 350 Ml Cream 35%
- 50 Gr Icing sugar
- 0.50 Clove(s) Madagascar vanilla

### Preparation

- Preparation time **20 mins**
- Preheat your **Four** at **400 F°**

#### To serve

With a pastry bag fill the choux with the coffee crèmeux. Place a small choux on a big one and with a pastry bag make a rosette of whipped cream at the base of the small choux.

#### Preparation for the chantilly

Mix the cream with the sugar and the vanilla. With the electric mixer, whip the cream until firm peaks form.

#### For the coffee crème pâtissière

In a pan, warm up the milk.

In a bowl, blanch the eggs and the egg yolks with the sugar. Add the flour and the corn starch. Pour

the milk on top while whisking vigorously, transfer back to the pan, and cook it until a thick consistency. Finish by adding the butter and the coffee. Put the crème pâtissière on a baking tray lined with saran wrap and reserve in the fridge until it cools.

#### For the choux

In a saucepan bring the water, the milk, the sugar, the salt, the butter and the vanilla to a boil. Remove from the stove and add the flour with a wooden spoon. Cook together on the fire until the dough pulls away from the edge of the pan. Put the mix in the electric mixer and add the eggs one by one. Fill a pastry bag with the dough and realize the choux, both 5 cm and 3 cm sizes on a baking sheet lined with parchment paper. Place cracker dough on top in the diameter or shape you have poached. Put it in the oven and cook it until it gets golden brown.

#### Craquelin

In the mixer with a leaf, mix the butter and the sugar, then the flour. Mix until a smooth mix. Pour on a baking tray with a cooking paper to have a 2mm layer. Cool down in the fridge for 1 hour.

With a little round mold, cut round the same size than the big choux.

Put one disc on top of each choux before cooking them.

**Bon appétit!**