

Wind pastries

Cuisine: **Czech**
Food category: **Desserts**



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Company: **Retigo**



Program steps

Preheating:

180 °C

1	 Hot air	 10 %	 Termination by time	 00:15 hh:mm	 170 °C	 70 %	
2	 Hot air	 0 %	 Termination by time	 00:10 hh:mm	 170 °C	 80 %	
3	 Hot air	 0 %	 Termination by time	 00:10 hh:mm	 185 °C	 100 %	

Ingredients - number of portions - 10

Name	Value	Unit
water	140	g
milk 3.5%	140	g
caster sugar	13	g
plain wheat flour	205	g
chicken eggs	275	g
salt	3	g
milk 3.5%	500	g
egg yolk	80	g
caster sugar	125	g
vanilla pudding	50	g
butter soft	50	g
vanilla pod	1	pcs
butter soft	125	g
rum	30	g

Nutrition and allergens

Allergens: 1, 3, 7, 8
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn
Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová

Directions

Choux pastry

1. In a pot, combine water, milk, butter, salt, and sugar. Bring to a boil and add flour. Stirring continuously, cook the mixture for about 1–2 minutes. Next, in a mixer with a paddle attachment, mix until cool and add eggs. If the mixture appears too thick, adjust with a bit of water.

2. Using a piping bag fitted with a large star nozzle, pipe the wind pastries with a diameter of 7 cm onto a baking sheet lined with baking paper. Place them in the preheated chamber of the combi oven and bake using the specified program.

Egg yolk pastry cream

1. In a small bowl, whisk together the pudding powder and egg yolks with some milk. Bring the remaining milk, butter, sugar, and vanilla to a boil. Pour in the whisked mixture and cook for 2–3 minutes stirring constantly. Cool covered with film to avoid a skin forming.

Egg yolk buttercream

1. Whip the pastry cream until smooth with rum and gradually beat in softened butter. Fill a piping bag fitted with a star nozzle with the cream.

Glaze

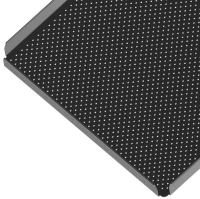
Nutritional value of one portion	Value
Energy	396.1 kJ
Carbohydrate	37.2 g
Fat	23 g
Protein	9 g
Water	0 g

1. In one bowl, combine sugar, lemon juice, and oil. Mix by hand until smooth to a thick glaze. We know it is ready when the glaze slowly drips from a spoon and coats well.

Final assembly

1. Cut the cooled wind pastries lengthwise and fill with cream. Dip the tops into the glaze, let excess drain, and place them on the filling.

Recommended accessories



Perforated aluminium sheet, teflon coated