

Paris-Brest with Rhubarb Crème Glacée *(For around 20 Paris-Brest)*

For dough

- 25 cl water
- 4 eggs
- 200g flour
- 100g butter
- One pinch of salt

For rhubarb crème glacée

- 600g rhubarb stew
- 50 cl honey (I completely forgot to add it, so it depends on how sweet you like it)
- 15 cl milk
- 15 cl creme fraiche

For icing

- Rhubarb stew + icing sugar
- Coconut shred

In a pan boil butter, water and salt

Remove from fire and add all the flour in one time. Mix thoroughly until a smooth dough without any lump.

Replace over the fire and dry the dough mixing non-stop until the dough doesn't stick the pan side.

Remove from fire and go on mixing until the dough cooled a bit

Add egg one by one mixing after each addition.

Preheat oven to 180°C

With a piping nozzle make circles with the dough (internal diameter 4 cm)

Bake for 10 minutes. When the choux have blown, open the oven door a little and maintaining it this way with a wooden spatula and bake 10 further minutes.

Remove from the oven and with a wood pick make holes at the bottom or the side of each chou (to let the steam escape) and let them cool completely before filling them.

Prepare the crème glacée pulsing all the ingredients in a mixer for one minute.

Then use your icre-cream maker or place it in the freezer. In that case, remove from freezer after 30 minutes and mix thoroughly to break any ice crystal. Repeat this action 3 to 4 times every 30 minutes.