

Choux Pastry Baking Masterclass with Charlotte Fuller

Tuesday 17 August, 7pm - 8:30pm

Weblink: www.boundless.co.uk/member-events/choux-pastry-baking-masterclass

Thank you for registering to our online cookery event. Here is some useful information to get you all set for the session.

Brighton's Community Kitchen opened in 2018, and this Boundless member-exclusive event gives you a chance to take part in one of their renowned cookery classes online from your own home.

In this masterclass patisserie expert Charlotte Fuller will show you how to make a classic choux pastry with an indulgent cream filling that will be the envy of your friends. They'll be several opportunities to ask questions and advice throughout the session.

Before the event starts

We advise having all ingredients weighed out for each dish ready before the event start time so you can easily keep the same pace as the class. You will see below the measurements for each dish. Also make sure your equipment is easily to hand, so you do not miss anything along the way.

Here you will find a complete list of all the ingredients and equipment you will need to cook along in the event.

Eclairs

90ml water
Pinch salt
Pinch caster sugar
35g unsalted butter, cut into small cubes
70g plain flour
2 large eggs

Chocolate Ganache

60g dark chocolate
60g double cream
15g glucose syrup
15g Caster sugar
Pinch of sea salt flakes, if using

Crème Chantilly

150ml double cream
2 tbsp icing sugar
1 tsp vanilla extract

These dishes have been chosen as most ingredients should be available in any large supermarket.

Equipment

Medium saucepan
Wooden spoon
Medium mixing bowl
2 piping bags
Scissors
Spatula
Chopping board
Knife
Small bowl
Small pan
Whisk

Help during the event

The cookery event will take place live on the night so make sure you have everything measured out and ready to go as this will make everything easier for you.

We will have a few short breaks throughout the event if you wish to ask a question. You will also be able to ask questions in the chat box for the team to answer.

If you missed any of the session, you can rewatch it at any time once the event has finished. Just revisit the website page and press play.

We hope you enjoy the event and enjoyed the bake. Make sure you send any photos of your tasty creation to memberevents@boundless.co.uk.

For more cooking and baking recipes, be sure to join our new online member only Facebook Group by searching Boundless Cooking & Baking Group on Facebook.

We look forward to seeing you on the night.