

# Wind pastries

Cuisine: **Czech**Food category: **Desserts**Author: **Vlastimil Jaša**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, tefflon coated