Choux Pastry Rings with Vanilla Cream and Chocolate Icing

czas przygotowania: **60 min**

poziom trudności: **trudny**



Delicious choux pastry rings filled with smooth vanilla custard cream and finished with rich chocolate icing. Made with Gellwe Karpatka Cake and Cream Mix and Gellwe Extra Dark Cocoa Powder, these elegant pastries combine light, airy choux pastry with a creamy filling and an indulgent chocolate topping. Perfect for family celebrations, afternoon tea or a special homemade treat.

Składniki

For the choux pastry and vanilla cream:

- Gellwe Karpatka Cake and Cream Mix – 1 pack
- Large eggs – 4
- Butter or margarine – 125 g
- Water – 250 ml
- Milk – 500 ml
- Butter – 100 g

For the chocolate icing:

- Butter or margarine – 100 g
- Gellwe Extra Dark Cocoa Powder – 50 g
- Icing sugar – 120 g
- Milk – 3 tbsp

Sposób przygotowania