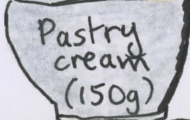




Optionally gluten free and sugar free

Pre-heat oven to 180°C/355°F (Fan) or 200°C/390°F (static oven)

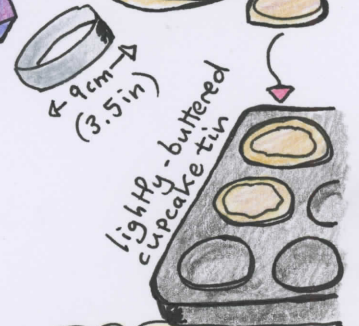
'Refreshed' (whisk or beat until smooth)



all of it less 1 tsp  
Don't overmix

1) Fold choux pastry dough into pastry cream until combined - light and smooth. (equal quantities of each)

Pre-rolled chilled pastry (about 2-3 mm thick)



2) Place pastry rounds into each hole. Carefully mould to the shape.

Pipe or spoon in



7) Place pastry crosses on top and brush pastry lightly with beaten egg.

6) Cover with cream mixture. Fill to a few mm (1/16 in) from the top.

8) Bake 20-30 minutes until golden brown. Cool on wire rack then decorate.



3) Use thumb or finger to press pastry gently to the sides and up to the top if needed.

or blackcurrants



Optional

5) Fill with 1/2 teaspoon of jam, fruit compote.



4) Cut strips for the crosses. (x12)