

Croustillant

INGREDIENTS:

1000 g butter
25 g salt
1250 g light brown sugar
1250 g AP flour
----- g food colouring

Cream butter, salt, and sugar until light and fluffy.

Add flour and mix until incorporated.

Add food colouring of choice and mix until desired colour is achieved.

Chill dough before rolling out.

Roll out to 2mm on sheeter.

Cut into circles with ring cutter, and place on tops of piped choux before baking.