



## CHOUX ON TART: BERRIES AND CARAMEL

MODERN SINGLE SERVE

DIFFICULTY LEVEL



### CRAQUELIN

#### INGREDIENTS

ALL-PURPOSE FLOUR

g 160

RAW SUGAR

g 160

UNSALTED BUTTER 82% FAT

g 120

#### PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment for about 2 minutes.

Roll the dough in a thin layer between two sheets of parchment paper.

Cut out into discs with 2 cm diameter and store them in the fridge until you need to use them.

### CHOUX

#### INGREDIENTS

DELI CHOUX

g 200

WATER - AT 50/55°C

g 320

#### PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment at medium speed for 10-15 minutes.

Let the the dough rest for about 5 minutes, then trasfer it into a pastry bag with a round noozle and pipe some choux with about 2 cm diameter onto baking trays lined with parchment paper.

Place a disc of craquelin onto each choux and bake at 180-190°C for 25-30 minutes.

### CRUNCHY INSERT

#### INGREDIENTS

PRALIN DELICRISP CARAMEL FLEUR DE SEL - WARMED AT 30°C

To Taste

#### PREPARATION

Spread the PRALIN DELICRISP between two sheets of parchment paper at 3mm height.

Chill it for 10 minutes in the refrigerator and then cut it with a cookie cutter into 4 cm diameter disks.

Store in the refrigerator until use.

## FRUIT JELLY

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### INGREDIENTS

FRUTTIDOR MIRTILLO - AT ROOM TEMPERATURE	g 1000
WATER - AT ROOM TEMPERATURE	g 200
LILLY NEUTRO	g 200

### PREPARATION

Dissolve the LILLY in the water.  
Add to FRUTTIDOR and blend with immersion blender.

## RASPBERRY MOUSSE

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### INGREDIENTS

LIQUID CREAM 35% FAT	g 500
WATER	g 50
LILLY NEUTRO	g 50
PASTA AROMATIZZANTE LAMPONE	g 20

### PREPARATION

Whip all the ingredients in a planetary mixer equipped with a whisk until obtained a firm mousse.

## COATING

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### INGREDIENTS

CHOCOCREAM CARAMEL FLEUR DE SEL - WARMED ATY 40°C	To Taste
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### FINAL COMPOSITION

Place the crunchy insert on the bottom of the TARTELETTE CUP 5CM DOBLA.

Fill up to the edge with the fruit jelly and place a ROSETTE PINK/ WHITE DOBLA.

Fill the cold choux with the mousse and glaze them with the CHOCOCREAM.

Place the frosted choux on top of the TARTELETTE CUP.



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF