



CHOUX CHEF

CHOUX SINGLE-PORTION WITH DOUBLE FILLING

DIFFICULTY LEVEL



HAZELNUT CRAQUELIN

INGREDIENTS

TOP FROLLA

UNSALTED BUTTER 82% FAT

FARINA DI NOCCIOLE

RAW SUGAR

g 150

g 100

g 50

g 50

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 7.5 cm diameter and store them in the fridge until you need to use them.

CHOUX

INGREDIENTS

DELI CHOUX

WATER - AT 55°C

g 500

g 670

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 fitted with a round plain tip and pipe some choux with about 8 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.

DARK CHOCOLATE NAMELAKA

INGREDIENTS

MILK 3.5% FAT	g 500
GLUCOSIO	g 25
LILLY NEUTRO	g 50
RENO CONCERTO FONDENTE 58%	g 850
LIQUID CREAM 35% FAT	g 1000

PREPARATION

Bring milk and GLUCOSIO to boil, then dissolve LILLY using a whisk and pour the mixture onto the chocolate.

Add the cold liquid cream too and emulsify with an immersion blender until you obtain a smooth structure with no lumps.

Refrigerate overnight.

NOUGAT FLAVOURED MOUSSE

INGREDIENTS

LILLY NEUTRO	g 200
JOYPASTE TORRONCINO	g 100
WATER - LUKEWARM	g 200
LIQUID CREAM 35% FAT - SLIGHTLY WHIPPED	g 1000

PREPARATION

Mix the first three ingredients with a whisk until well combined.

Combine the slightly whipped cream in 2-3 times, until quite thick and suitable for being piped through a pastry bag.

DECORATION

INGREDIENTS

BIANCANEVE	To Taste
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FINAL COMPOSITION

Whip the namelaka in a planetary mixer with the whisk attachment for 3-4 minutes at medium speed.

Let cool down the choux, then cut them in two and fill the bottom half with namelaka.

Pipe a puff of mousse onto the namelaka and close the choux sticking the upper half.

Dust with BIANCANEVE.



RECIPE CREATED FOR YOU BY **FABIO BIRONDI**

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER