



# FALL CHOUX

👤 Advanced level

Fall dessert for the DOBLA Winter Wonderland

## CHOUX DOUGH

DELI CHOUX

water - 50-55°C

250g

400g

Heat the water to 50-55 ° C and place in the planetary mixer together with the DELICHOUX and knead with the leaf for 15 minutes at medium-maximum speed. Let the dough rest 10 minutes and then pipe with a smooth nozzle on forosil mats.

## CRAQUELIN

all-purpose flour

AVOLETTA

raw sugar

unsalted butter 82% fat

130g

80g

140g

155g

Mix all ingredinets until obtaining a shortcrust. Put between two sheets of silicon paper and spread at 3mm then put to cool in a blast chiller for about 1/2 hour. Cut discsof the same size as choux before cooking.

## CARAMEL ORO GANACHE

SINFONIA CARAMEL ORO

water

LEVOSUCROL

190g

100g

20g

Boil water and LEVOSUCROL, pour over chocolate and emulsify.

**irca**  
GROUP

Extraordinary  
made simple.

## CRUNCHY LAYER

### PRALIN DELICRISP CLASSIC

qb Spread the product between two sheets of silicone at a height of 2 mm.  
Freeze and cut into discs.

## ZABAIONE LIGHT CREAM

water

500g

TOP CREAM

200g

liquid cream 35% fat

300g

PASTA ZABAIONE

10g

Mix water and top cream vigorously with a whisk.  
Gradually add the cream while continuing to whisk.  
Finally flavor with zabaione paste.

## FINAL COMPOSITION

Place the craquelin on the choux and cook at 190-200°C for 20-30min.

Cool and cut off the tops of the choux.

Fill the bottom of the choux with the ganache, place the crunchy insert and finally a dollop of light cream.  
Decorate with ACORN BRONZE and SPEAR WHITE DOBLA.



Extraordinary  
made simple.