

FALL CHOUX

Advanced level

Fall dessert for the DOBLA Winter Wonderland

CHOUX DOUGH

DELI CHOUX	250g
water - 50-55°C	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	130g
AVOLETTA	80g
raw sugar	140g
unsalted butter 82% fat	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	190g
water	100g
LEVOSUCROL	20g

Boil water and LEVOSUCROL, pour over chocolate and emulsify.

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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	Mix water and top cream vigorously with a whisk. Gradually add the cream while continuing to whisk. Finally flavor with zabaione paste.
TOP CREAM	200g	
liquid cream 35% fat	300g	
PASTA ZABAIONE	10g	

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.