

# FALL CHOUX

chef Advanced level

Fall dessert for the DOBLA Winter Wonderland

## CHOUX DOUGH

### INGREDIENTS

#### DELI CHOUX

water - 50-55°C

### PREPARATION

250g 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

### INGREDIENTS

all-purpose flour

#### AVOLETTA

raw sugar

unsalted butter 82% fat

### PREPARATION

130g Mix all ingredients until obtaining a shortcrust.  
80g Put between two sheets of silicon paper and spread at 3mm then put to cool in a blast chiller for about 1/2 hour.  
140g Cut discs of the same size as choux before cooking.  
155g

## CARAMEL ORO GANACHE

### INGREDIENTS

#### SINFONIA CARAMEL ORO

water

#### LEVOSUCROL

### PREPARATION

190g Boil water and LEVOSUCROL, pour over chocolate and emulsify.  
100g  
20g

## CRUNCHY LAYER

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### INGREDIENTS

PRALIN DELICRISP CLASSIC

### PREPARATION

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

## ZABAIONE LIGHT CREAM

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### INGREDIENTS

water

### TOP CREAM

liquid cream 35% fat

PASTA ZABAIONE

### PREPARATION

500g Mix water and top cream vigorously with a whisk.  
200g Gradually add the cream while continuing to whisk.  
300g Finally flavor with zabaione paste.  
10g

## Final composition

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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.