

FOREST MUSHROOM

Basic level

CHOUX DOUGH

DELI CHOUX	250g
water	400g

Heat the water to 50-55°C and place in the planetary mixer together with the **DELICHOUX** and knead with the paddle for 15 minutes at medium-maximum speed. Let the dough rest for 10 minutes and then dress with a smooth nozzle on forosil carpets.
Cook the cream puffs with the craquelin in a fan oven at 175°C with the valve closed for 10 minutes, then switch to 160°C for 15 minutes with the valve open.

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.

WHITE CHOCOLATE & CARDAMOM NAMELAKA

full-fat milk (3,5% fat)	250g
cardamom	8g
GLUCOSIO	10g
LILLY NEUTRO	40g
SINFONIA CIOCCOLATO BIANCO	340g
liquid cream 35% fat	200g

Heat the milk with the cardamom and leave to infuse for a few hours.
Heat the milk with the glucose to approximately 60°C, add the **NEUTRAL LILLY** and mix with an immersion mixer.
Add the chocolate while continuing to mix.
Add the cold cream slowly, continuing to mix.
Cover with cling film and place in the refrigerator for at least 4 hours.

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APPLE AND PUMPKIN INSERT

FRUTTIDOR MELA 70%	50g
tuttafrutta-zucca-cesarin	100g
cinnamon powder	1g

Combine the **Apple Fruttidor** with 100g of **Tuttafrutta pumpkin** and the cinnamon, blend well until the mixture is as smooth as possible.
Add the remaining 50g of pumpkin nuts.

FINAL COMPOSITION

Once the puffs have cooled, whip the white chocolate and cardamom Namelaka in a planetary mixer and fill the puffs, also adding a small amount of the apple and pumpkin filling.
Then make a tuft of white chocolate and cardamom namelaka on the cream puff and make a hole inside the namelaka with the help of a corer.
Dress the **Toffee salty caramel** inside.