



MILK CHOCOLATE CARAMEL CHOUX

Chef Intermediate level

Milk chocolate and caramel mignon

CHOUX RECIPE

INGREDIENTS

DELI CHOUX

water

PREPARATION

1000g Mix DELI CHOUX and water in a planetary mixer with a medium-high speed
1500g padel for about 15 minutes.

Leave the dough to rest for at least an hour in the refrigerator.

Using a pastry bag with a nozzle, pipe the dough of the desired size on trays.

CRAQUELIN

INGREDIENTS

all-purpose flour

unsalted butter 82% fat

caster sugar

PREPARATION

125g Mix flour and butter in a planetary mixer using the paddle.
100g Add the sugar and keep stirring. Mix until the dough comes together.
125g Roll out the dough in the sheeter between two sheets of baking paper to a thickness of 1.5-2 mm.
Place it in the refrigerator or freezer until getting hard.
Cut the chilled dough into discs slightly larger of diameter than the choux.

MILK CHOCOLATE NAMELAKA

INGREDIENTS

liquid cream 35% fat

water

LILLY NEUTRO

CHOCOCREAM MILK & COCOA

liquid cream 35% fat

PREPARATION

150g Bring the cream (1) to boil.

40g Add water, LILLY NEUTRO and mix.

40g Add the CHOCOCREAM MILK & COCOA always mixing.

250g Emulsify everything by using a hand blender and pour the cold cream (2) always keep blending.

200g Cover it with the cling film and leave it to rest overnight in the refrigerator.

Final composition

Place the craquelin discs on each choux.

Bake it at a temperature of 200-220 ° C in plate ovens and at 170-190 ° C in ventilated ovens for 25-30 minutes according to the size of the choux.

Once cold, cut the dome of the choux.

Mix the Namelaka in the planetary mixer.

Fill the base of the choux with the milk namelaka, pipe a small amount of TOFFEE D'OR and finish again with the namelaka.

Place the dome dusted with BIANCANEVE on top and finish with a gold leaf.