

MILK CHOCOLATE CARAMEL CHOUX

Intermediate level

Milk chocolate and caramel mignon



RECIPE CREATED BY:

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Pasticciere

CHOUX RECIPE

DELI CHOUX	1000g	Mix DELI CHOUX and water in a planetary mixer with a medium-high speed 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.
water	1500g	

CRAQUELIN

all-purpose flour	125g	Mix flour and butter in a planetary mixer using the paddle. Add the sugar and keep stiring. Mix until the dough comes together. 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.
unsalted butter 82% fat	100g	
caster sugar	125g	

MILK CHOCOLATE NAMELAKA

liquid cream 35% fat	150g	Bring the cream (1) to boil. Add water, LILLY NEUTRO and mix. Add the CHOCOCREAM MILK & COCOA always mixing. Emulsify everything by using a hand blender and pour the cold cream (2) always keep blending. Cover it with the cling film and leave it to rest overnight in the refrigerator.
water	40g	
LILLY NEUTRO	40g	
CHOCOCREAM MILK & COCOA	250g	
liquid cream 35% fat	200g	

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Extraordinary made simple.

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.