



DUBAI PISTACHIO PROFITEROLE

👤 Intermediate level

A contemporary reinterpretation of the classic profiterole, elevated by the exotic flair of the Dubai chocolate trend. This modern version merges traditional pastry techniques with innovative textures and premium ingredients, creating an elegant and on-trend dessert.

CHOUX PASTRY

INGREDIENTS

DELI CHOUX

Warm water

PREPARATION

250g Heat the water to 50–55°C, transfer to a stand mixer, and add DELICHOUX.

400g Mix with the paddle attachment at medium-high speed for 15 minutes. Let the dough rest for 10 minutes, then pipe onto *forosil* mats using a plain round nozzle.

Bake the choux with the craquelin in a fan-assisted oven at 190°C with the vent closed for 10 minutes, then lower to 175°C and bake for another 15 minutes with the vent open.

CRAQUELIN

INGREDIENTS

AVOLETTA

type 00 white flour

raw sugar

unsalted butter 82% fat

PREPARATION

80g Soften the butter in a stand mixer using the paddle attachment. Add the 130g sifted mixture of flour, Avoletta, and sugar.

140g Mix until it forms a dough similar to shortcrust pastry.

155g Roll the dough between two silicone sheets to a 3 mm thickness and chill in the blast chiller for about 30 minutes.

Use a round cutter to create discs and place one on top of each choux before baking.

MILK CHOCOLATE NAMELAKA

INGREDIENTS

liquid cream 35% fat

water

LILLY NEUTRO

CHOCOCREAM MILK & COCOA

liquid cream 35% fat

PREPARATION

150g Bring the cream to a boil.

40g Add the water and LILLY NEUTRO, then blend.

40g Add CHOCOCREAM MILK & COCOA while continuing to mix.

250g Finally, add the cold cream and emulsify until smooth.

200g Cover with cling film in contact and refrigerate overnight.

Whip at medium speed and pipe using a pastry bag.

CARAMEL CREAM FILLING

INGREDIENTS

TOFFEE D'OR CARAMEL

PREPARATION

Inject a few grams of Toffee D'Or Caramel into each choux using a piping bag.

DUBAI TOPPING

INGREDIENTS

PRALIN DELICRISP DUBAI PISTACHIO

PREPARATION

Gently warm the PRALIN DELICRISP DUBAI PISTACHIO, then spread it thinly between two sheets of baking paper.

Let cool and cut into discs slightly larger than the choux.

Final composition

Arrange the choux filled with milk chocolate namelaka and caramel cream on a serving tray or plate.

Place the thin discs of PRALIN DELICRISP DUBAI on top—once softened slightly, they will drape naturally over the choux, creating a rippled effect.

Decorate with more milk chocolate namelaka, a chocolate plaque, and DOBLA Spears.