

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.



RECIPE CREATED BY:

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Pasticciere e Gelatiere

CHOUX PASTRY

DELI CHOUX	250g	Heat the water to 50–55°C, transfer to a stand mixer, and add DELICHOUX. 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.
Warm water	400g	

CRAQUELIN

AVOLETTA	80g	Soften the butter in a stand mixer using the paddle attachment. Add the sifted mixture of flour, Avoletta, and sugar. Mix until it forms a dough similar to shortcrust pastry. 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.
type 00 white flour	130g	
raw sugar	140g	
unsalted butter 82% fat	155g	

MILK CHOCOLATE NAMELAKA

liquid cream 35% fat	150g	Bring the cream to a boil.
water	40g	Add the water and LILLY NEUTRO, then blend.
LILLY NEUTRO	40g	Add CHOCOCREAM MILK & COCOA while continuing to mix.
CHOCOCREAM MILK & COCOA	250g	Finally, add the cold cream and emulsify until smooth.
liquid cream 35% fat	200g	Cover with cling film in contact and refrigerate overnight. Whip at medium speed and pipe using a pastry bag.

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CARAMEL CREAM FILLING

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

DUBAI TOPPING

PRALIN DELICRISP DUBAI PISTACHIO	qb	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.