



TROPICAL PUFF 2.0

chef Intermediate level

CHOUX PASTRY

INGREDIENTS

DELI CHOUX

Warm water

PREPARATION

1000g -Place the water in a mixer together with the DELICHOUX and knead with 1400g the leaf for 15 minutes at medium to maximum speed. Let the dough rest 10 minutes and then dressare with smooth nozzle on carpets of Forosil. Bake the cream puffs in a ventilated oven at 190 C valve closed for 10 minutes, then switch to 175°C for 15 minutes with valve open.

CARAMEL NAMELAKA

INGREDIENTS

liquid cream 35% fat

LILLY NEUTRO

water

CHOCOCREAM CARAMEL FLEUR DE SEL

liquid cream 35% fat

PREPARATION

150g -Bring the cream to a boil.
40g -Add water, LILLY NEUTRO and mix.
40g -Add CHOCOCREAM CARAMEL FLEUR DE SEL while mixing.
250g -Finally, add the cold cream until it is all emulsified.
200g -Cover with contact film and leave overnight in the refrigerator.

Final composition

- Once cold, cut the dome of the cream puffs.
- Dress, with the help of a pastry bag, the filling of CHOCOCREAM CRUNCHY TROPICAL on the bottom of the puffs.
- Put back the reversed puff dome.
- Mount the Namelaka in a stand mixer.
- Put the namelaka over the dome with a curling nozzle.
- Finally, decorate with SPOTS ORIGINAL by DOBLA (COD. 77223).