



# I LOVE CHOUX

👤 Intermediate level

Delightful choux with heart shape

## HAZELNUT CRAQUELIN

all-purpose flour

DELINOISETTE

raw sugar

unsalted butter 82% fat

130g

80g

140g

150g

In a planetary mixer mix all the ingredients until you get a shortcrust pastry.

Spread between two sheets of silicone paper to 2mm thick, then cool for about 1/2 hour.

Cut with the help of a heart-shaped cookie cutter and store in the freezer.

## CHOUX DOUGH

DELI CHOUX

water

500g

720g

Mix at medium speed the ingredients in a planetary mixer with paddle for 10-15 minutes, until obtaining a smooth and lump-free dough.

Dress on micro-perforated silicone making a heart shape, cover with craquelin and bake at 190 °C for about 20 min.

## CRUNCHY INSERT

PRALIN DELICRISP CARAMEL FLEUR DE

SEL

qb

Spread between two sheets of silicone paper to 2mm thick, then cool down for about 1/2 hour.

Cut with a heart shaped cookie cutter and store in the freezer.

**irca**  
GROUP

Extraordinary  
made simple.

## WHITE CHOCOLATE & RASPBERRY NAMELAKA

milk 3.5% fat	500g	Bring to a boil milk with glucose, add lilly and RASPBERRY PASTE, mix and pour on the white chocolate while continuing to mix. Finally add the cream Leave to rest in the refrigerator for at least 4/6 hours
<u>GLUCOSIO</u>	20g	
SINFONIA CIOCCOLATO BIANCO	680g	
liquid cream 35% fat	400g	
<u>LILLY NEUTRO</u>	80g	
PASTA AROMATIZZANTE LAMPONE	80g	

## FINAL COMPOSITION

Cut the hearts choux in half.

Fill the bottom of the choux with PRALIN DELICRISP.

Whip the namelaka with a whisk for a couple of minutes.

Fill the choux with tufts of namelaka.

Fill the tufts by adding some CHOCOCREAM CARAMEL FLEUR DE SEL and close.

Decorate with PETIT LOVE PINK DOBLA.



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