



# I LOVE CHOUX

chef Intermediate level

Delightful choux with heart shape

## HAZELNUT CRAQUELIN

### INGREDIENTS

all-purpose flour

### DELINOISSETTE

raw sugar

unsalted butter 82% fat

### PREPARATION

130g In a planetary mixer mix all the ingredients until you get a shortcrust pastry.

80g Spread between two sheets of silicone paper to 2mm thick, then cool for

140g about 1/2 hour.

150g Cut with the help of a heart-shaped cookie cutter and store in the freezer.

## CHOUX DOUGH

### INGREDIENTS

### DELI CHOUX

water

### PREPARATION

500g Mix at medium speed the ingredients in a planetary mixer with paddle for

720g 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

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### INGREDIENTS

PRALIN DELICRISP CARAMEL FLEUR DE SEL

### PREPARATION

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.

## WHITE CHOCOLATE & RASPBERRY NAMELAKA

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### INGREDIENTS

milk 3.5% fat

GLUCOSIO

SINFONIA CIOCCOLATO BIANCO

liquid cream 35% fat

LILLY NEUTRO

PASTA AROMATIZZANTE LAMPONE

### PREPARATION

500g Bring to a boil milk with glucose, add lilly and RASPBERRY PASTE, mix and 20g pour on the white chocolate while continuing to mix. Finally add the cream  
680g Leave to rest in the refrigerator for at least 4/6 hours  
400g  
80g  
80g

## Final composition

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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.