



I LOVE CHOUX

👩🍳 Intermediate level

Delightful choux with heart shape

HAZELNUT CRAQUELIN

INGREDIENTS

all-purpose flour

DELINOISETTE

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 about 1/2 hour.

140g Cut with the help of a heart-shaped cookie cutter and store in the freezer.

150g

CHOUX DOUGH

INGREDIENTS

DELI CHOUX

water

PREPARATION

500g Mix at medium speed the ingredients in a planetary mixer with paddle for 10-15 minutes, until obtaining a smooth and lump-free dough.

720g Dress on micro-perforated silicone making a heart shape, cover with craquelin and bake at 190 °C for about 20 min.

CRUNCHY INSERT

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

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

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.