

I LOVE CHOUX

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

140g about 1/2 hour.

150a 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 $^{\circ}$ C for about 20 min.

CRUNCHY INSERT

INGREDIENTS

PREPARATION

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	PREPARATION
milk 3.5% fat 50	99 Bring to a boil milk with glucose, add lilly and RASPBERRY PASTE, mix and
<u>GLUCOSIO</u>	Og pour on the white chocolate while continuing to mix. Finally add the cream
SINFONIA CIOCCOLATO BIANCO 68	Og Leave to rest in the refrigerator for at least 4/6 hours
liquid cream 35% fat 40	Og
LILLY NEUTRO 8	Og
PASTA AROMATIZZANTE LAMPONE	Og

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.