

PARMESAN CRAQUELIN CHOUX WITH CHICKPEAS TAHINA AND ROSEMARY

Intermediate level



RECIPE CREATED BY:

Ciro Chiummo

Pastry Chef

CHOUX

DELI CHOUX	250g	mix all the ingredients in a planetary mixer with paddle attachment and water at 60 degrees continue mixing for 10/15 minutes leave to rest in the refrigerator to obtain a better cooking effect. dress the cream puffs on the pan with the cupped craquelin, cook at 175 degrees for approximately 15/20 minutes
water	400g	

PARMESAN CRAQUELIN

unsalted butter 82% fat	150g	mix all the ingredients together in a planetary mixer with paddle attachment, spread 2mm between two sheets of baking paper and blast chill cup the size of the bignè
dextrose	80g	
type 00 white flour	100g	
almond flour	100g	
	120g	

FINAL COMPOSITION

dress the cream inside the bignè and close with a rosemary needle on the top

alternatively also:

snack cream + black olive pâté and on the bottom of the cream puff: prawns sautéed with lime, oil and sweet paprika

irca GROUP

Extraordinary made simple.