



# PARMESAN CRAQUELIN CHOUX WITH CHICKPEAS TAHINA AND ROSEMARY

👤 Intermediate level



**RECIPE CREATED BY:**  
Ciro Chiummo  
Pastry Chef

## CHOUX

### DELI CHOUX

water

250g  
400g

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

## PARMESAN CRAQUELIN

unsalted butter 82% fat  
dextrose  
type 00 white flour  
almond flour

150g  
80g  
100g  
100g  
120g

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 bigné

**irca**  
GROUP

Extraordinary  
made simple.

## 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**



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