



PARMESAN CRAQUELIN CHOUX WITH CHICKPEAS TAHINA AND ROSEMARY

chef Intermediate level

choux

INGREDIENTS

DELI CHOUX

water

PREPARATION

250g mix all the ingredients in a planetary mixer with paddle attachment and
400g 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

INGREDIENTS

unsalted butter 82% fat

dextrose

type 00 white flour

almond flour

PREPARATION

150g mix all the ingredients together in a planetary mixer with paddle

80g attachment, spread 2mm between two sheets of baking paper and blast

100g chill

100g cup the size of the bignè

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