



# DUBAI-CHOUX

👤 Intermediate level

## PATE A CHOUX

### INGREDIENTS

DELI CHOUX

water

### PREPARATION

500g Heat the water to 50-55°C and put it in a planetary mixer together with the  
800g DELICHOUX and knead with the leaf for 15 minutes at medium-maximum speed. Let the dough rest for 10 minutes and then dress with a smooth nozzle on forosil mats.

Cook the cream puffs with the craquelin in a fan oven at 190°C with the valve closed for 10 minutes, then switch to 175°C for 15 minutes with the valve open.

## CROQUELIN

### INGREDIENTS

type 00 white flour

AVOLETTA

raw sugar

unsalted butter 82% fat

### PREPARATION

130g Soften the butter and then add the flour, the small vanilla and the mixed  
80g sugar. Stir until obtaining a mass similar to short pastry. Put between two  
140g sheets of silicon paper and spread at 3mm then put to cool in a blast chiller  
155g for about 1/2 hour. Cut out, with the help of a pastry cutter, discs to be placed on each single choux before cooking.

## COFFEE CUSTARD CREAM

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### INGREDIENTS

full-fat milk (3,5% fat)

liquid cream 35% fat

SOVRANA

caster sugar

egg yolk

JOYPASTE CAFFE'

### PREPARATION

800g Mix cold with SOVRANA whisk and sugar, then add the egg yolks.

200g Separately boil the milk and cream.

100g Add the previously prepared mixture and continue cooking until the first boil.

350g Add JOYPASTE CAFFE', mix and do a positive blast chilling cycle.

200g

## PISTACHIO WHIPPED GANACHE

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### INGREDIENTS

liquid cream 35% fat

SINFONIA CIOCCOLATO PISTACCHIO

liquid cream 35% fat

### PREPARATION

80g -Make the ganache by bringing the cream to the boil (1) and adding it to the chocolate chips, mixing with a whisk or mixing with an immersion blender.

130g -Add the cold cream 2 in a thin stream, continuing to mix.

200g -Place in the refrigerator for at least 3 hours (ideally overnight).

## Final composition

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Fill the cream puff with the coffee custard, also dress a small amount of PRALIN DELICRISP PISTACHIO DUBAI then whip the pistachio ganache and make a hole inside the ganache with the help of a melon baller. Dress the PRALIN DELICRISP DUBAI inside Finally decorate with splashes of color as desired.