

DUBAI-CHOUX

Intermediate level



RECIPE CREATED BY:

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Pastry Chef

PATE A CHOUX

DELI CHOUX	500g	Heat the water to 50-55°C and put it in a planetary mixer together with the 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.
water	800g	

CROQUELIN

type 00 white flour	130g	Soften the butter and then add the flour, the small vanilla and the mixed sugar. Stir until obtaining a mass similar to short pastry. Put between two sheets of silicon paper and spread at 3mm then put to cool in a blast chiller for about 1/2 hour. Cut out, with the help of a pastry cutter, discs to be placed on each single choux before cooking.
AVOLETTA	80g	
raw sugar	140g	
unsalted butter 82% fat	155g	

COFFEE CUSTARD CREAM

full-fat milk (3,5% fat)	800g	Mix cold with SOVRANA whisk and sugar, then add the egg yolks. Separately boil the milk and cream. Add the previously prepared mixture and continue cooking until the first boil. Add JOYPASTE CAFFE', mix and do a positive blast chilling cycle.
liquid cream 35% fat	200g	
SOVRANA	100g	
caster sugar	350g	
egg yolk	200g	
JOYPASTE CAFFE'	25g	

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Extraordinary made simple.

PISTACHIO WHIPPED GANACHE

liquid cream 35% fat	80g
SINFONIA CIOCCOLATO PISTACCHIO	130g
liquid cream 35% fat	200g

-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.
-Add the cold cream 2 in a thin stream, continuing to mix.
-Place in the refrigerator for at least 3 hours (ideally overnight).

FINAL COMPOSITION

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.