

# BIG CHOUX

Advanced level




RECIPE CREATED BY:

**Antonio Losito**

**Pasticciere e Gelatiere**


## CHOUX

| | |
|---|---|
| DELI CHOUX | 250g |
| water - 50-55°C | 400g |

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

## CROQUELIN

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| all-purpose flour | 130g |
| AVOLETTA | 80g |
| raw sugar | 140g |
| unsalted butter 82% fat | 155g |

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. It is possible to color the mass with water-soluble powder colors.

## BLUEBERRY JELLY

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| FRUTTIDOR MIRTILLO 50% | 200g |
| water | 30g |
| LILLY NEUTRO | 30g |

Dissolve the neutral lilly in hot water and add the blueberry fruttidor last.
Strain into cylinder-shaped silicone molds and freeze.


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## CREME BRULÈE

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|---|---|
| CREME BRULEE | 70g |
| fresh milk - high quality | 250g |
| liquid cream 35% fat | 200g |

Mix the preparation with a small portion of the milk (about 100 g). Complete with the remaining milk and cream, then bring to a light boil, stirring frequently.
Cover with contact film and place in positive abatement until completely cooled.
Mix with a whisk and create a cream.

## NAMELAKA WITH YOUGURT AND WHITE CHOCOLATE

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|---|---|
| fresh milk - high quality - Bollore | 150g |
| LILLY NEUTRO | 50g |
| SINFONIA CIOCCOLATO BIANCO 33% | 350g |
| | 150g |
| liquid cream 35% fat - fredda | 300g |
| GLUCOSIO | 10g |

Bring the milk to the boil with the glucose, dissolve the neutral lilly in the hot liquid, add the white chocolate twice and start emulsifying with an immersion mixer, then add the cold liquid cream and finally the yogurt.
Cover with contact film and leave to rest in the fridge overnight.
The following morning, mount in a planetary mixer with a whisk.

## FINAL COMPOSITION

Cut the head of the CHOUX, fill with a little pralin delicrisp fleur de sel, place the blueberry gelatin in the center and dress to cover the gelatine with the creamy creme brulè, finish with the whipped namelaka. Cover the namelaka with the cream puff hat. Decorate with dobla blueberries and silver flakes.