



BIG CHOUX

👤 Advanced level



RECIPE CREATED BY:

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Pasticciere e Gelatiere

CHOUX

DELI CHOUX

water - 50-55°C

250g

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

all-purpose flour

AVOLETTA

raw sugar

unsalted butter 82% fat

130g

80g

140g

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

FRUTTIDOR MIRTILLO 50%

water

LILLY NEUTRO

200g

30g

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 BRULÉE

CREME BRULEE

fresh milk - high quality

liquid cream 35% fat

70g

250g

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 YOGURT AND WHITE CHOCOLATE

fresh milk - high quality - Bollore

LILLY NEUTRO

SINFONIA CIOCCOLATO BIANCO 33%

liquid cream 35% fat - fredda

GLUCOSIO

150g

50g

350g

150g

300g

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 brulé, finish with the whipped namelaka. Cover the namelaka with the cream puff hat. Decorate with dobla blueberries and silver flakes.



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