



# CHOUX ON TART: COFFEE AND ORANGE

👤 Intermediate level

MODERN SINGLE SERVE

## CRAQUELIN

### INGREDIENTS

all-purpose flour  
raw sugar  
unsalted butter 82% fat

### PREPARATION

160g Mix all the ingredients in a planetary mixer with the paddle attachment for about 2 minutes.  
160g  
120g Roll the dough in a thin layer between two sheets of parchment paper. Cut out into discs with 2 cm diameter and store them in the fridge until you need to use them.

## CHOUX

### INGREDIENTS

DELI CHOUX  
water

### PREPARATION

200g Mix all the ingredients in a planetary mixer with the paddle attachment at medium speed for 10-15 minutes.  
320g Let the the dough rest for about 5 minutes, then trasfer it into a pastry bag with a round noozle and pipe some choux with about 2 cm diameter onto baking trays lined with parchment paper.  
Place a disc of craquelin onto each choux and bake at 180-190°C for 25-30 minutes.

## CRUNCHY INSERT

---

### INGREDIENTS

PRALIN DELICRISP CLASSIC

### PREPARATION

Spread the PRALIN DELICRISP between two sheets of parchment paper at 3mm height.

Chill it for 10 minutes in the refrigerator and then cut it with a cookie cutter into 4 cm diameter disks.

Store in the refrigerator until use.

## FRUIT JELLY

---

### INGREDIENTS

FRUTTIDOR ARANCIA

water

LILLY NEUTRO

### PREPARATION

1000g Dissolve the LILLY in the water.

200g Add to FRUTTIDOR and blend with immersion blender.

200g

## COFFEE MOUSSE

---

### INGREDIENTS

liquid cream 35% fat

water

LILLY NEUTRO

JOYPASTE CAFFE'

### PREPARATION

500g Whip all the ingredients in a planetary mixer equipped with a whisk until obtained a firm mousse.

50g

50g

40g

## Final composition

---

Place the crunchy insert on the bottom of the TARTELETTE CUP 5CM DOBLA.

Fill up to the edge with the fruit jelly and place a ROSETTE DARK / WHITE DOBLA.

Fill the cold choux with the mousse and glaze them with the CHOCOCREAM.

Place the frosted choux on top of the TARTELETTE CUP.