



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

- qb 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
50g obtained a firm mousse.
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.