



CHOUX ON TART: COFFEE AND ORANGE

👤 Intermediate level

MODERN SINGLE SERVE

CRAQUELIN

all-purpose flour
raw sugar
unsalted butter 82% fat

160g
160g
120g

Mix all the ingredients in a planetary mixer with the paddle attachment for about 2 minutes.
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

DELI CHOUX
water

200g
320g

Mix all the ingredients in a planetary mixer with the paddle attachment at medium speed for 10-15 minutes.
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

PRALIN DELICRISP CLASSIC

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.

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GROUP

Extraordinary
made simple.

FRUIT JELLY

FRUTTIDOR ARANCIA

water

LILLY NEUTRO

1000g

200g

200g

Dissolve the LILLY in the water.

Add to FRUTTIDOR and blend with immersion blender.

COFFEE MOUSSE

liquid cream 35% fat

water

LILLY NEUTRO

JOYPASTE CAFFE'

500g

50g

50g

40g

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

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.



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