



# CHOUX ON TART: BERRIES AND CARAMEL

👤 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 CARAMEL FLEUR DE  
SEL

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  
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## FRUIT JELLY

FRUTTIDOR MIRTILLO

water

LILLY NEUTRO

1000g

200g

200g

Dissolve the LILLY in the water.

Add to FRUTTIDOR and blend with immersion blender.

## RASPBERRY MOUSSE

liquid cream 35% fat

water

LILLY NEUTRO

PASTA AROMATIZZANTE LAMPONE

500g

50g

50g

20g

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 PINK/ 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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