

CHOUX ON TART: BERRIES AND CARAMEL

Intermediate level

MODERN SINGLE SERVE

CRAQUELIN

all-purpose flour	160g	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.
raw sugar	160g	
unsalted butter 82% fat	120g	

CHOUX

DELI CHOUX	200g	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.
water	320g	

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.

FRUIT JELLY

FRUTTIDOR MIRTILLO	1000g	Dissolve the LILLY in the water.
water	200g	Add to FRUTTIDOR and blend with immersion blender.
LILLY NEUTRO	200g	

RASPBERRY MOUSSE

liquid cream 35% fat	500g	Whip all the ingredients in a planetary mixer equipped with a whisk until obtained a firm mousse.
water	50g	
LILLY NEUTRO	50g	
PASTA AROMATIZZANTE LAMPONE	20g	

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 TARTELLETE CUP.