



CHOUX ON TART: BERRIES AND CARAMEL

👤 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 CARAMEL FLEUR DE SEL

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 MIRTILLO

water

LILLY NEUTRO

PREPARATION

1000g Dissolve the LILLY in the water.

200g Add to FRUTTIDOR and blend with immersion blender.

200g

RASPBERRY MOUSSE

INGREDIENTS

liquid cream 35% fat

water

LILLY NEUTRO

PASTA AROMATIZZANTE LAMPONE

PREPARATION

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

50g

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 TARTELETTE CUP.