

CHOUX VIDAMÀ

Advanced level

A recipe created by world champion pastry chef **Davide Malizia** using ingredients from **The Signature Collection**. **Bignè Vidamà** combines the depth of Vidamà Dark Chocolate 66% with the freshness of apricot and passion fruit, creating a refined balance of textures, intensity and lightness.



RECIPE CREATED BY:

Davide Malizia

World Champion & Relais Desserts International

COCOA CHOUX

Water	125g
Whole milk	125g
Butter 82% m.g.	100g
Flour - 150-180W	120g
Cocoa powder 22-24%	25g
Eggs	280g
Salt	5g
Sugar	5g

- Place the water, milk, salt, sugar, cocoa powder, and cubed butter in a saucepan.
- Bring to a boil. Remove from the heat, then add all the sifted flour at once and cook over high heat until the dough dries out well.
- Transfer to a stand mixer fitted with a paddle attachment and let it cool to 50°C before gradually adding the eggs, allowing them to fully incorporate until the desired consistency is reached.
- Transfer the mixture into a piping bag fitted with a plain nozzle and pipe onto a perforated baking mat.
- Place a frozen craquelin disc of the appropriate size on top of each choux.
- Bake at 145°C for about 30 minutes with the vent closed, then for 10 minutes with the vent open to dry out the product.

COCOA SHORTCRUST

Flour	420g
Cocoa powder 22-24%	50g
Butter 82% m.g.	280g
Powder sugar	190g
Eggs	60g

- In una planetaria munita di foglia miscelare le polveri con il burro freddo tagliato a cubetti piccoli.
- Lasciar girare 5/10 minuti fino a raggiungere una consistenza sabbiosa.
- Aggiungere in un'unica volta le uova e impastare quanto basta fino a ottenere un composto legato e morbido.
- Pesare 1000 g di pasta frolla e stenderli alla sfogliatrice tra due fogli di carta da forno 60 cm x 40 cm a uno spessore di 2,5 mm.
- Conservare in congelatore a -20°C.
- Ritagliare dei frollini a misura del bignè e cuocere a 160°C per circa 15 minuti tra due tappetini microforati.

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Extraordinary made simple.

COCOA AND HAZELNUT CRAQUELIN

Flour - 150-180W	60g
Cocoa powder 22-24%	10g
Hazelnut powder	50g
Sugar	120g
Butter 82% m.g.	100g

- In a stand mixer fitted with a paddle attachment, mix all the ingredients together until a cohesive and dry dough is obtained.
- Roll out the dough to 2 mm thickness using a sheeter, placing it between two silicone sheets.
- Store at -20°C.

COCOA CRUMBLE

Brown sugar	75g
Butter	75g
Flour	70g
Cocoa powder 22-24%	15g
Almond flour	50g
Salt	2,5g
Vidamà Dark 66%	35g

- Put everything in a stand mixer and mix well.
- Sift the crumble through a coarse mesh sieve and bake at 160°C (320°F) with the steam valve open for 25 minutes.
- Seal with melted chocolate in a stand mixer.

APRICOT AND PASSION FRUIT CONFIT

Apricot puree - Ravifruit	300g
Passion fruit puree 100% - Ravifruit	75g
Sugar	15g
Pectine nH	4g
Semicandied fruit Albicocca Pellecchiella - Cesarin	100g

- In a double-boiler saucepan, heat the fruit purées to 45–50°C (113–122°F), then gradually sprinkle in the pectin previously mixed with sugar.
- Stir well with a whisk to disperse evenly, then bring to a boil for about one minute.
- Remove from heat and pour over the semi-candied apricots.
- Blend thoroughly with a hand blender, then cover with cling film directly on the surface and let cool.

WHIPPED GANACHE DARK CHOCOLATE VIDAMA 66%

Cream 35% m.g.	100g
Whole milk	100g
Sugar	40g
Vidamà Dark 66% - Domori	125g
Essence Dark chocolate 56% - Domori	50g
Gelatine powder	6g
Water - for gelatine	30g
Cream 35% m.g.	400g

- In un pentolino a doppio fondo, riscaldare la prima parte di panna (100g) e il latte assieme allo zucchero poi versare il tutto in una caraffa contente i cioccolati e la gelatina precedentemente reidratata.
- Emulsionare bene con un mixer ed infine inserire la seconda parte di panna (400g) liquida.
- Coprire con pellicola a contatto e lasciar cristallizzare in frigorifero per almeno 12 ore prima di rimontarla in planetaria con la frusta.

FINAL COMPOSITION

- Fill the choux pastry with whipped chocolate ganache, chocolate crumble, and the apricot and passion fruit compote. Place the filled choux on top of a cocoa shortbread, and finally decorate with DOBLA decorations and the same creams used inside.
- Serve at +4°C (39°F).