



DUBAI-CHOUX

PATE A CHOUX

INGREDIENTS

DELI CHOUX

g 500

WATER

g 800

PREPARATION

Heat the water to 50-55°C and put it in a planetary mixer together with the DELICHOUX and knead with the leaf for 15 minutes at medium-maximum speed. Let the dough rest for 10 minutes and then dress with a smooth nozzle on forosil mats.

Cook the cream puffs with the craquelin in a fan oven at 190°C with the valve closed for 10 minutes, then switch to 175°C for 15 minutes with the valve open.

CROQUELIN

INGREDIENTS

TYPE 00 WHITE FLOUR

g 130

AVOLETTA

g 80

RAW SUGAR

g 140

UNSALTED BUTTER 82% FAT

g 155

PREPARATION

Soften the butter and then add the flour, the small vanilla and the mixed sugar. Stir until obtaining a mass similar to short pastry. Put between two sheets of silicon paper and spread at 3mm then put to cool in a blast chiller for about 1/2 hour. Cut out, with the help of a pastry cutter, discs to be placed on each single choux before cooking.

COFFEE CUSTARD CREAM

INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 800
LIQUID CREAM 35% FAT	g 200
SOVRANA	g 100
CASTER SUGAR	g 350
EGG YOLK	g 200
JOYPASTE CAFFE'	g 25

PREPARATION

Mix cold with SOVRANA whisk and sugar, then add the egg yolks.

Separately boil the milk and cream.

Add the previously prepared mixture and continue cooking until the first boil.

Add JOYPASTE CAFFE', mix and do a positive blast chilling cycle.

PISTACHIO WHIPPED GANACHE

INGREDIENTS

LIQUID CREAM 35% FAT	g 80
SINFONIA CIOCCOLATO PISTACCHIO	g 130
LIQUID CREAM 35% FAT - COLD	g 200

PREPARATION

-Make the ganache by bringing the cream to the boil (1) and adding it to the chocolate chips, mixing with a whisk or mixing with an immersion blender.

-Add the cold cream 2 in a thin stream, continuing to mix.

-Place in the refrigerator for at least 3 hours (ideally overnight).

CRUNCHY FILLING

INGREDIENTS

PRALIN DELICRISP DUBAI PISTACHIO	To Taste
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FINAL COMPOSITION

Fill the cream puff with the coffee custard, also dress a small amount of PRALIN DELICRISP PISTACHIO DUBAI

then whip the pistachio ganache and make a hole inside the ganache with the help of a melon baller. Dress the PRALIN DELICRISP DUBAI inside

Finally decorate with splashes of color as desired.



RECIPE CREATED FOR YOU BY OMAR IBRIK

PASTRY CHEF