

# **FALL CHOUX**

# FALL DESSERT FOR THE DOBLA WINTER WONDERLAND

DIFFICULTY LEVEL B B







## **CHOUX DOUGH**

INGREDIENTS		PREPARATION
DELI CHOUX	g 250	Heat the water to 50-55 ° C and place in the planetary mixer together with the DELICHOUX and
WATER	g 400	knead with the leaf for 15 minutes at medium-maximum speed. Let the dough rest 10 minutes and
		then pipe with a smooth nozzle on forosil mats.

## CRAQUELIN

INGREDIENTS		PREPARATION
ALL-PURPOSE FLOUR	g 130	Mix all ingredinets until obtaining a shortcrust.
AVOLETTA	g 80	Put between two sheets of silicon paper and spread at 3mm then put to cool in a blast chiller for
RAW SUGAR	g 140	about 1/2 hour.
UNSALTED BUTTER 82% FAT	g 155	Cut discsof the same size as choux before cooking.

## **CARAMEL ORO GANACHE**

INGREDIENTS		PREPARATION
SINFONIA CIOCCOLATO CARAMEL ORO	g 190	Boil water and LEVOSUCROL, pour over chocolate and emulsify.
WATER	g 100	
LEVOSUCROL	g 20	



## **CRUNCHY LAYER**

INGREDIENTS		PREPARATION
PRALIN DELICRISP CLASSIC - LIGHTLY WARMED	To Taste	Spread the product between two sheets of silicone at a height of 2 mm.
		Freeze and cut into discs.

## **ZABAIONE LIGHT CREAM**

INGREDIENTS		PREPARATION
WATER	g 500	Mix water and top cream vigorously with a whisk.
TOP CREAM	g 200	Gradually add the cream while continuing to whisk.
LIQUID CREAM 35% FAT	g 300	Finally flavor with zabaione paste.
PASTA ZABAIONE	g 10	

## FINAL COMPOSITION

Place the craquelin on the choux and cook at 190-200°C for 20-30min.

Cool and cut off the tops of the choux.

Fill the bottom of the choux with the ganache, place the crunchy insert and finally a dollop of light cream.

Decorate with ACORN BRONZE and SPEAR WHITE DOBLA.





# RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF

