

# MINI CHOUX

## TASTY MINION PASTRY PRODUCT

DIFFICULTY LEVEL B B B







### HAZELNUT CRAQUELIN

INGREDIENTS		PREPARATION
TOP FROLLA	g 150	Mix all the ingredients in a planetary mixer with the paddle attachment for about 2 minutes.
UNSALTED BUTTER 82% FAT	g 100	Roll the dough in a thin layer between two sheets of parchment paper.
FARINA DI NOCCIOLE	g 50	Cut out into discs with 3 cm diameter and store them in the fridge until you need to use them.
RAW SUGAR	g 50	

HOUX					
INGREDIENTS		PREPARATION			
DELI CHOUX	g 500	Mix all the ingredients in a planetary mixer with the paddle attachment at medium speed for 10-15			
WATER - AT 50-55°C	g 670	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 3cm 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.			



#### **VANILLA AND WHITE CHOCOLATE CHANTILLY**

INGREDIENTS		PREPARATION
MILK 3.5% FAT	g 100	Heat up the milk with the JOYPASTE at 85°C.
JOYPASTE VANIGLIA BIANCA	g 5	Add the LILLY and stir.
LILLY NEUTRO	g 15	Pour over the chocolate and emulsify with the hand blander. Add in the cold liquid cream mixing well
SINFONIA CIOCCOLATO BIANCO 33%	g 170	and let crystallize in the refrigerator around 8 hours.
LIQUID CREAM 35% FAT	g 200	

#### **FILLING AND GARNISH**

#### **INGREDIENTS**

TOFFEE D'OR CARAMEL	To Taste
CHOCOCREAM CARAMEL FLEUR DE SEL	To Taste

#### FINAL COMPOSITION

Fill by half the mini choux with the TOFFEE D'OR CARAMEL and finishing with the vanilla and white chocolate chantilly . Decorate the top with a DOBLA CHOCOLATE SPLASH and pipe a nice drop of CHOCOCREAM CARAMEL on top.



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

CHOCOLATIER AND PASTRY CHEF

