



CHOUX ON TART: COFFEE AND ORANGE

MODERN SINGLE SERVE

DIFFICULTY LEVEL



CRAQUELIN

INGREDIENTS

ALL-PURPOSE FLOUR
RAW SUGAR
UNSALTED BUTTER 82% FAT

g 160
g 160
g 120

PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment for about 2 minutes.
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 - AT 50/55°C

g 200
g 320

PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment at medium speed for 10-15 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 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 CLASSIC - WARMED AT 30°C

To Taste

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 ARANCIA - AT ROOM TEMPERATURE

g 1000

WATER - AT ROOM TEMPERATURE

g 200

LILLY NEUTRO

g 200

PREPARATION

Dissolve the LILLY in the water.
Add to FRUTTIDOR and blend with immersion blender.

COFFEE MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT

g 500

WATER

g 50

LILLY NEUTRO

g 50

JOYPASTE CAFFE'

g 40

PREPARATION

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

COATING

INGREDIENTS

CHOCOCREAM MILK & COCOA - WARMED AT 40°C

To Taste

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 DARK / 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.

RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF