



I LOVE CHOUX

DELIGHTFUL CHOUX WITH HEART SHAPE

DIFFICULTY LEVEL



HAZELNUT CRAQUELIN

INGREDIENTS

ALL-PURPOSE FLOUR

DELINOISETTE

RAW SUGAR

UNSALTED BUTTER 82% FAT - SOFT

g 130

g 80

g 140

g 150

PREPARATION

In a planetary mixer mix all the ingredients until you get a shortcrust pastry.

Spread between two sheets of silicone paper to 2mm thick, then cool for about 1/2 hour.

Cut with the help of a heart-shaped cookie cutter and store in the freezer.

CHOUX DOUGH

INGREDIENTS

DELI CHOUX

WATER - 50-55°C

g 500

g 720

PREPARATION

Mix at medium speed the ingredients in a planetary mixer with paddle for 10-15 minutes, until obtaining a smooth and lump-free dough.

Dress on micro-perforated silicone making a heart shape, cover with craquelin and bake at 190 °C for about 20 min.

CRUNCHY INSERT

INGREDIENTS

PRALIN DELICRISP CARAMEL FLEUR DE SEL

To Taste

PREPARATION

Spread between two sheets of silicone paper to 2mm thick, then cool down for about 1/2 hour.
Cut with a heart shaped cookie cutter and store in the freezer.

CARAMEL FILLING

INGREDIENTS

CHOCOCREAM CARAMEL FLEUR DE SEL

To Taste

WHITE CHOCOLATE & RASPBERRY NAMELAKA

INGREDIENTS

MILK 3.5% FAT

g 500

GLUCOSIO

g 20

SINFONIA CIOCCOLATO BIANCO 33%

g 680

LIQUID CREAM 35% FAT

g 400

LILLY NEUTRO

g 80

PASTA AROMATIZZANTE LAMPONE

g 80

PREPARATION

Bring to a boil milk with glucose, add lilly and RASPBERRY PASTE, mix and pour on the white chocolate while continuing to mix. Finally add the cream
Leave to rest in the refrigerator for at least 4/6 hours

FINAL COMPOSITION

Cut the hearts choux in half.

Fill the bottom of the choux with PRALIN DELICRISP.

Whip the namelaka with a whisk for a couple of minutes.

Fill the choux with tufts of namelaka.

Fill the tufts by adding some CHOCOCREAM CARAMEL FLEUR DE SEL and close.

Decorate with PETIT LOVE PINK DOBLA.

RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF