MILK CHOCOLATE CARAMEL CHOUX

MILK CHOCOLATE AND CARAMEL MIGNON

DIFFICULTY LEVEL

CHOUX RECIPE

INGREDIENTS

DELI CHOUX	g 1000
WATER - AT 55-60°C DEGREES	g 1500

PREPARATION

Mix DELI CHOUX and water in a planetary mixer with a medium-high speed padel for about 15 minutes.

Leave the dough to rest for at least an hour in the refrigerator.

Using a pastry bag with a nozzle, pipe the dough of the desired size on trays.

CRAQUELIN

INGREDIENTS

ALL-PURPOSE FLOUR	g 125
UNSALTED BUTTER 82% FAT	g 100
CASTER SUGAR	g 125

PREPARATION

Mix flour and butter in a planetary mixer using the paddle.

Add the sugar and keep stiring. Mix until the dough comes together.

Roll out the dough in the sheeter between two sheets of baking paper to a thickness of 1.5-2 mm.

Place it in the refrigerator or freezer until getting hard.

Cut the chilled dough into discs slightly larger of diameter than the choux.

MILK CHOCOLATE NAMELAKA

INGREDIENTS

LIQUID CREAM 35% FAT - TO BOIL (1)	g	150
WATER	g	40
LILLY NEUTRO	g	40
CHOCOCREAM MILK & COCOA	g	250
LIQUID CREAM 35% FAT - COLD (2)	g	200

PREPARATION

Bring the cream (1) to boil.

Add water, LILLY NEUTRO and mix.

Add the CHOCOCREAM MILK & COCOA always mixing.

Emulsify everything by using a hand blender and pour the cold cream (2) always keep blending.

Cover it with the cling film and leave it to rest overnight in the refrigerator.

CARAMEL FILLING

INGREDIENTS

TOFFEE D'OR CARAMEL	To Taste

DECORATION

INGREDIENTS

BIANCANEVE	To Taste

FINAL COMPOSITION

Place the craquelin discs on each choux.

Bake it at a temperature of 200-220 ° C in plate ovens and at 170-190 ° C in ventilated ovens for 25-30 minutes according to the size of the choux.

Once cold, cut the dome of the choux .

Mix the Namelaka in the planetary mixer.

Fill the base of the choux with the milk namelaka, pipe a small amount of TOFFEE D'OR and finish again with the namelaka.

Place the dome dusted with BIANCANEVE on top and finish with a gold leaf.

RECIPE CREATED FOR YOU BY LUCA SALVATORI

PASTRY CHEF AND GELATO MAKER