



MILK CHOCOLATE AND CARAMEL MIGNON

DIFFICULTY LEVEL

CHOUX RECIPE		
INGREDIENTS		PREPARATION
DELI CHOUX g	1000	Mix DELI CHOUX and water in a planetary mixer with a medium-high speed padel for about 15
WATER - AT 55-60°C DEGREES g	g 1500 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.

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

CRAQUELIN

irca group

INGREDIENTS		PREPARATION
ALL-PURPOSE FLOUR	g 125	Mix flour and butter in a planetary mixer using the paddle.
UNSALTED BUTTER 82% FAT	g 100	Add the sugar and keep stiring. Mix until the dough comes together.
CASTER SUGAR	g 125 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.

MILK CHOCOLATE NAMELAKA

INGREDIENTS		PREPARATION
LIQUID CREAM 35% FAT - TO BOIL (1)	g 150	Bring the cream (1) to boil.
WATER	g 40	Add water, LILLY NEUTRO and mix.
LILLY NEUTRO	g 40	Add the CHOCOCREAM MILK & COCOA always mixing.
CHOCOCREAM MILK & COCOA	g 250	Emulsify everything by using a hand blender and pour the cold cream (2) always keep blending.
LIQUID CREAM 35% FAT - COLD (2)	g 200	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

