



GIANDUJA CHOUX

EXQUISITE CHOUX FILLED WITH GIANDUJA FLAVOURED CUSTARD

DIFFICULTY LEVEL



CHOUX RECIPE

INGREDIENTS

DELI CHOUX	g 1000
WATER - HEATED TO 50-55°C	g 1300-1400

PREPARATION

In a planetary mixer with the paddle attachment mix DELI CHOUX and water at medium speed for 10-15 minutes or until you obtain a smooth batter, with no lumps.

Let the batter rest for 10 minutes, then transfer into a pastry bag fitted with a round plain tip and pipe the choux onto trays lined with parchment paper.

Bake at 200-220°C in deck oven or at 170-190°C in rack fan oven, for 25-30 minutes (depending on the dimensions of the choux).

GIANDUJA FLAVOURED CUSTARD

INGREDIENTS

PASTA GIANDUJIA	g 200-250
MILK 3.5% FAT	g 1000
SUGAR	g 300-350
SOVRANA	g 80
EGG YOLK	g 100

PREPARATION

Mix SOVRANA and sugar, then add the egg yolks and beat to make a batter.

Pour the milk and beat with a whisk in order to eliminate any lumps.

Cook the custard on a burner or in a microwave, stirring continually.

When cooked, let the custard cool down to 4°C, then combine with PASTA GIANDUJIA using a spatula.

COATING AND DECORATION

INGREDIENTS

MIRROR CIOCCOLATO GIANDUIA - HEATED TO 45-50°C

To Taste

GRANELLA DI NOCCIOLA

To Taste

FINAL COMPOSITION

Fill the choux with the gianduja flavoured custard.

Frost the top with MIRROR GIANDUIA and decorate with GRANELLA DI NOCCIOLA.