



## CHOUX CHEF

### CHOUX SINGLE-PORTION WITH DOUBLE FILLING

DIFFICULTY LEVEL



#### HAZELNUT CRAQUELIN

##### INGREDIENTS

TOP FROLLA

UNSALTED BUTTER 82% FAT

FARINA DI NOCCIOLE

RAW SUGAR

g 150

g 100

g 50

g 50

##### 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 7.5 cm diameter and store them in the fridge until you need to use them.

#### CHOUX

##### INGREDIENTS

DELI CHOUX

WATER - AT 55°C

g 500

g 670

##### 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 fitted with a round plain tip and pipe some choux with about 8 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.

## DARK CHOCOLATE NAMELAKA

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### INGREDIENTS

|   |        |
|---|--------|
| MILK 3.5% FAT                               | g 500  |
| GLUCOSIO                                    | g 25   |
| LILLY NEUTRO                                | g 50   |
| RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 58% | g 850  |
| LIQUID CREAM 35% FAT                        | g 1000 |

### PREPARATION

Bring milk and GLUCOSIO to boil, then dissolve LILLY using a whisk and pour the mixture onto the chocolate.

Add the cold liquid cream too and emulsify with an immersion blender until you obtain a smooth structure with no lumps.

Refrigerate overnight.

## NOUGAT FLAVOURED MOUSSE

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### INGREDIENTS

|   |        |
|---|--------|
| LILLY NEUTRO                            | g 200  |
| JOYPASTE TORRONCINO                     | g 100  |
| WATER - LUKEWARM                        | g 200  |
| LIQUID CREAM 35% FAT - SLIGHTLY WHIPPED | g 1000 |

### PREPARATION

Mix the first three ingredients with a whisk until well combined.

Combine the slightly whipped cream in 2-3 times, until quite thick and suitable for being piped through a pastry bag.

## DECORATION

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### INGREDIENTS

|            |          |
|------------|----------|
| BIANCANEVE | To Taste |
|------------|----------|

## FINAL COMPOSITION

Whip the namelaka in a planetary mixer with the whisk attachment for 3-4 minutes at medium speed.

Let cool down the choux, then cut them in two and fill the bottom half with namelaka.

Pipe a puff of mousse onto the namelaka and close the choux sticking the upper half.

Dust with BIANCANEVE.

## RECIPE CREATED FOR YOU BY FABIO BIRONDI

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER