



## PARIS-BREST

A CLASSIC OF THE FRENCH PASTRY TRADITION ENRICHED WITH A DELICIOUS PISTACHIO FILLING

DIFFICULTY LEVEL



### CRAQUELIN

#### INGREDIENTS

TOP FROLLA	g 1000
UNSALTED BUTTER 82% FAT	g 350
SUGAR	g 120
EGGS	g 150

#### PREPARATION

- Mix all the ingredients in a planetary mixer with the paddle attachment for about 2 minutes.
- Refrigerate for at least 1 hour.
- Roll the dough in a 1mm layer and cut into 8cm diameter rings.
- Store them in the fridge until you need to use them.

### CHOUX PASTRY

#### INGREDIENTS

DELI CHOUX	g 1000
WATER - AT 55°C	g 1300-1400

#### 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 rings with about 8 cm diameter onto baking trays lined with parchment paper.
- Place a ring of craquelin onto each ring of choux pastry and bake at 180-190°C for 25-30 minutes.

## PISTACHIO MOUSSE

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### INGREDIENTS

CHOCOCREAM PISTACCHIO - MELTED AT 45°C	g 300
LIQUID CREAM 35% FAT - TO BE COMBINED TO CHOCOCREAM	g 150
LIQUID CREAM 35% FAT	g 300
LILLY NEUTRO	g 50
WATER	g 50

### PREPARATION

Emulsify cream and CHOCOCREAM until you obtain a glossy ganache.

In a separate bowl, slightly whip and stabilize the second dose of cream with LILLY and water.

Combine the slightly whipped cream to the ganache in 2-3 times, until you get a firm mousse.

### FINAL COMPOSITION

Cut the choux rings in half, fill one half with the pistachio mousse and close with the other half.

Decorate as you like most.

### RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF