



## CHOUX ON TART: COFFEE AND ORANGE

MODERN SINGLE SERVE

DIFFICULTY LEVEL



### CRAQUELIN

#### INGREDIENTS

ALL-PURPOSE FLOUR  
RAW SUGAR  
UNSALTED BUTTER 82% FAT

g 160  
g 160  
g 120

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

### CHOUX

#### INGREDIENTS

DELI CHOUX  
WATER - AT 50/55°C

g 200  
g 320

#### 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 with a round noozle and pipe some choux with about 2 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.

### CRUNCHY INSERT

#### INGREDIENTS

PRALIN DELICRISP CLASSIC - WARMED AT 30°C

To Taste

#### PREPARATION

Spread the PRALIN DELICRISP between two sheets of parchment paper at 3mm height.  
Chill it for 10 minutes in the refrigerator and then cut it with a cookie cutter into 4 cm diameter disks.  
Store in the refrigerator until use.

## FRUIT JELLY

---

### INGREDIENTS

FRUTTIDOR ARANCIA - AT ROOM TEMPERATURE	g 1000
WATER - AT ROOM TEMPERATURE	g 200
LILLY NEUTRO	g 200

### PREPARATION

Dissolve the LILLY in the water.  
Add to FRUTTIDOR and blend with immersion blender.

## COFFEE MOUSSE

---

### INGREDIENTS

LIQUID CREAM 35% FAT	g 500
WATER	g 50
LILLY NEUTRO	g 50
JOYPASTE CAFFE'	g 40

### PREPARATION

Whip all the ingredients in a planetary mixer equipped with a whisk until obtained a firm mousse.

## COATING

---

### INGREDIENTS

CHOCOCREAM MILK & COCOA - WARMED ATY 40°C	To Taste
---	----------

### FINAL COMPOSITION

Place the crunchy insert on the bottom of the TARTELETTE CUP 5CM DOBLA.

Fill up to the edge with the fruit jelly and place a ROSETTE DARK / WHITE DOBLA.

Fill the cold choux with the mousse and glaze them with the CHOCOCREAM.

Place the frosted choux on top of the TARTELETTE CUP.



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF