



## FALL CHOUX

FALL DESSERT FOR THE DOBLA WINTER WONDERLAND

DIFFICULTY LEVEL



### CHOUX DOUGH

#### INGREDIENTS

DELI CHOUX  
WATER

g 250  
g 400

#### PREPARATION

Heat the water to 50-55 ° C and place in the planetary mixer together with the DELICHOUX and knead with the leaf for 15 minutes at medium-maximum speed. Let the dough rest 10 minutes and then pipe with a smooth nozzle on forosil mats.

### CRAQUELIN

#### INGREDIENTS

ALL-PURPOSE FLOUR  
AVOLETTA  
RAW SUGAR  
UNSALTED BUTTER 82% FAT

g 130  
g 80  
g 140  
g 155

#### PREPARATION

Mix all ingredinets until obtaining a shortcrust.  
Put between two sheets of silicon paper and spread at 3mm then put to cool in a blast chiller for about 1/2 hour.  
Cut discsof the same size as choux before cooking.

### CARAMEL ORO GANACHE

#### INGREDIENTS

SINFONIA CARAMEL ORO  
WATER  
LEVOSUCROL

g 190  
g 100  
g 20

#### PREPARATION

Boil water and LEVOSUCROL, pour over chocolate and emulsify.

## CRUNCHY LAYER

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### INGREDIENTS

PRALIN DELICRISP CLASSIC - LIGHTLY WARMED

To Taste

### PREPARATION

Spread the product between two sheets of silicone at a height of 2 mm.  
Freeze and cut into discs.

## ZABAIONE LIGHT CREAM

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### INGREDIENTS

WATER

g 500

Mix water and top cream vigorously with a whisk.

TOP CREAM

g 200

Gradually add the cream while continuing to whisk.

LIQUID CREAM 35% FAT

g 300

Finally flavor with zabaione paste.

PASTA ZABAIONE

g 10

### FINAL COMPOSITION

Place the craquelin on the choux and cook at 190-200°C for 20-30min.

Cool and cut off the tops of the choux.

Fill the bottom of the choux with the ganache, place the crunchy insert and finally a dollop of light cream.

Decorate with ACORN BRONZE and SPEAR WHITE DOBLA.



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF