



## MINI CHOUX

TASTY MINION PASTRY PRODUCT

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

### CHOUX

#### INGREDIENTS

DELI CHOUX  
WATER - AT 50-55°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 with a round noozle and pipe some choux with about 3cm 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.

## VANILLA AND WHITE CHOCOLATE CHANTILLY

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### INGREDIENTS

MILK 3.5% FAT	g 100
JOYPASTE VANIGLIA BIANCA	g 5
LILLY NEUTRO	g 15
SINFONIA CIOCCOLATO BIANCO	g 170
LIQUID CREAM 35% FAT	g 200

### PREPARATION

Heat up the milk with the JOYPASTE at 85°C.  
Add the LILLY and stir.  
Pour over the chocolate and emulsify with the hand blender. Add in the cold liquid cream mixing well and let crystallize in the refrigerator around 8 hours.

## FILLING AND GARNISH

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### INGREDIENTS

TOFFEE D'OR CARAMEL	To Taste
CHOCOCREAM CARAMEL FLEUR DE SEL	To Taste

### FINAL COMPOSITION

Fill by half the mini choux with the TOFFEE D'OR CARAMEL and finishing with the vanilla and white chocolate chantilly .  
Decorate the top with a DOBLA CHOCOLATE SPLASH and pipe a nice drop of CHOCOCREAM CARAMEL on top.



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF