



MINI CHOUX

TASTY MINION PASTRY PRODUCT

DIFFICULTY LEVEL



HAZELNUT CRAQUELIN

INGREDIENTS

TOP FROLLA

g 150

UNSALTED BUTTER 82% FAT

g 100

FARINA DI NOCCIOLE

g 50

RAW SUGAR

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

g 500

WATER - AT 50-55°C

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

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

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