



## PARMESAN CRAQUELIN CHOUX WITH CHICKPEAS TAHINA AND ROSEMARY

### CHOUX

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#### INGREDIENTS

DELI CHOUX  
WATER

g 250  
g 400

#### PREPARATION

mix all the ingredients in a planetary mixer with paddle attachment and water at 60 degrees  
continue mixing for 10/15 minutes  
leave to rest in the refrigerator to obtain a better cooking effect.  
dress the cream puffs on the pan with the cupped craquelin, cook at 175 degrees for approximately  
15/20 minutes

### PARMESAN CRAQUELIN

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#### INGREDIENTS

UNSALTED BUTTER 82% FAT  
DEXTROSE  
TYPE 00 WHITE FLOUR  
ALMOND FLOUR  
- PARMESAN

g 150  
g 80  
g 100  
g 100  
g 120

#### PREPARATION

mix all the ingredients together in a planetary mixer with paddle attachment, spread 2mm between  
two sheets of baking paper and blast chill  
cup the size of the bignè

## CHICKPEAS, TAHINA AND ROSEMARY CREAM

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### INGREDIENTS

CREMA SNACK - CREMA SNACK	g 200
FRESH MILK	g 400
FRESH CREAM	g 400
- COOKED CHICKPEAS	g 500
- TAHINA	g 100
MILLED ROSEMARY	To Taste

### FINAL COMPOSITION

dress the cream inside the bignè and close with a rosemary needle on the top

### alternatively also:

**snack cream + black olive pâté and on the bottom of the cream puff: prawns sautéed with lime, oil and sweet paprika**



**RECIPE CREATED FOR YOU BY CIRO CHIUMMO**

PASTRY CHEF

### AMBASSADOR'S TIPS

TO COMBINE WITH THE BLUEBERRY RAVIFRUIT COCKTAIL: 30ML BLUEBERRY PUREE, 45ML GRAPEFRUIT JUICE, 10ML LIQUID SUGAR