



PARMESAN CRAQUELIN CHOUX WITH CHICKPEAS TAHINA AND ROSEMARY

CHOUX

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

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

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