

# GIANDUJA CHOUX

## EXQUISITE CHOUX FILLED WITH GIANDUJA FLAVOURED CUSTARD

DIFFICULTY LEVEL

CHOUX RECIPE		
INGREDIENTS		PREPARATION
DELI CHOUX	g 1000	In a planetary mixer with the paddle attachment mix DELI CHOUX and water at medium speed
WATER - HEATED TO 50-55°C	g 1300-1400	for 10-15 minutes or until you obtain a smooth batter, with no lumps.
		Let the batter rest for 10 minutes, then trasfer into a pastry bag fitted with a round plain tip and
		pipe the choux onto trays lined with parchment paper.
		Bake at 200-220°C in deck oven or at 170-190°C in rack fan oven, for 25-30 minutes (depending
		on the dimensions of the choux).

<b>GIANDUJA FLAVOURED (</b>	CUSTARD
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INGREDIENTS		PREPARATION
PASTA GIANDUIA	g 200-250	Mix SOVRANA and sugar, then add the egg yolks and beat to make a batter.
MILK 3.5% FAT	g 1000	Pour the milk and beat with a whisk in order to eliminate any lumps.
SUGAR	g 300-350	Cook the custard on a burner or in a microwave, stirring continually.
SOVRANA	g 80	When cooked, let the custard cool down to 4°C, then combine with PASTA GIANDUIA using a
EGG YOLK	g 100	spatula.

### **COATING AND DECORATION**

#### INGREDIENTS

MIRROR CIOCCOLATO GIANDUIA - HEATED TO 45-50°CTo TasteGRANELLA DI NOCCIOLATo Taste

#### FINAL COMPOSITION

Fill the choux with the gianduja flavoured custard.

Frost the top with MIRROR GIANDUIA and decorate with GRANELLA DI NOCCIOLA.

