PATE A CHOUX

INGREDIENTS		PREPARATION
WATER	g 800	Bring water, milk, butter, sugar, and salt to a boil.
DELI CHOUX	g 500	Remove pan from heat and whisk in flour, return to heat and while stirring cook until mixture
		comes together, about 2 minutes.
		Pour choux paste into a mixer fitted with the paddle attachment and whip on medium high until
		mixture cools.

Gradually add eggs fully incorporating after each addition until mixture is smooth and shiny. Pipe choux into small rounds and bake at 170°C for 18-20 min, opening the valve after 10 minutes.

WILD BERRY MOUSSE

INGREDIENTS		PREPARATION
LIQUID CREAM 35% FAT	g 400	In a planetary mixer whisk the cream until soft peaks.
WATER	g 200	Whisk together water and FRUTTIDOR then add LILLY.
LILLY NEUTRO	g 150	Gently fold in whipped cream.
FRUTTIDOR FRUTTI DI BOSCO	g 350	



CASSIS GENOISE

INGREDIENTS	PREPARATION	
IRCA GENOISE	g 500 Whip together IRCA GENOISE, eggs, and LEVOSUCROL in a planetary mixer with a whisk	
EGGS	g 600 attachment for 10 minutes, add JOYPASTE and mix for another 1 min.	
LEVOSUCROL	g 50 Spread onto a parchement lined sheet tray about 5mm thick and bake for 6-8 min at 210°C.	
JOYPASTE CASSIS	g 95 Allow cake to cool.	

VANILLA MOUSSE

INGREDIENTS		PREPARATION
LIQUID CREAM 35% FAT	g 500	Mix ingredients together in a planetary mixer fitted with a whisk attachment at a medium high
LILLY NEUTRO	g 100	speed until a soft peak structure is achieved.
WATER	g 100	
JOYPASTE VANIGLIA BIANCA	g 15	

FINAL COMPOSITION

Fill the small choux puffs with Vanilla mousse and then dip in melted CHOCOSMART WHITE and allow to cool. Place a round of Cassis Genoise in the bottom of a DOBLA CUPCAKE FLORAL BLUE, add a layer of FRUTTIDOR and fill cupcake with wild berry mousse. Place 5 small choux puffs around in a circle and place one on top. Top with DOBLA BUTTERFLY WHITE PINK.

