



# CHOUX ON TART: BERRIES AND CARAMEL

MODERN SINGLE SERVE

**DIFFICULTY LEVEL**



## CRAQUELIN

### INGREDIENTS

ALL-PURPOSE FLOUR

RAW SUGAR

UNSALTED BUTTER 82% FAT

g 160

g 160

g 120

### 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 2 cm diameter and store them in the fridge until you need to use them.

## CHOUX

### INGREDIENTS

DELI CHOUX

WATER - AT 50/55°C

g 200

g 320

### 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 2 cm 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.

## CRUNCHY INSERT

### INGREDIENTS

PRALIN DELICRISP CARAMEL FLEUR DE SEL - WARMED AT 30°C

To Taste

### PREPARATION

Spread the PRALIN DELICRISP between two sheets of parchment paper at 3mm height. Chill it for 10 minutes in the refrigerator and then cut it with a cookie cutter into 4 cm diameter disks.

Store in the refrigerator until use.

## FRUIT JELLY

### INGREDIENTS

FRUTTIDOR MIRTILLO - AT ROOM TEMPERATURE

g 1000

WATER - AT ROOM TEMPERATURE

g 200

LILLY NEUTRO

g 200

### PREPARATION

Dissolve the LILLY in the water.

Add to FRUTTIDOR and blend with immersion blender.

## RASPBERRY MOUSSE

### INGREDIENTS

LIQUID CREAM 35% FAT

g 500

WATER

g 50

LILLY NEUTRO

g 50

PASTA AROMATIZZANTE LAMPONE

g 20

### PREPARATION

Whip all the ingredients in a planetary mixer equipped with a whisk until obtained a firm mousse.

## COATING

### INGREDIENTS

CHOCOCREAM CARAMEL FLEUR DE SEL - WARMED AT 40°C

To Taste

## FINAL COMPOSITION

Place the crunchy insert on the bottom of the TARTELETTE CUP 5CM DOBLA.

Fill up to the edge with the fruit jelly and place a ROSETTE PINK/ WHITE DOBLA.

Fill the cold choux with the mousse and glaze them with the CHOCOCREAM.

Place the frosted choux on top of the TARTELETTE CUP.



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF