



CHOUX ON TART: CHOCOLATE AND PEARS

MODERN SINGLE SERVE

DIFFICULTY LEVEL



CRAQUELIN

INGREDIENTS

ALL-PURPOSE FLOUR

RAW SUGAR

UNSALTED BUTTER 82% FAT

PREPARATION

g 160 Mix all the ingredients in a planetary mixer with the paddle attachment for about 2 minutes.

g 160 Roll the dough in a thin layer between two sheets of parchment paper.

g 120 Cut out into discs with 2cm diameter and store them in the fridge until you need to use them.

CHOUX

INGREDIENTS

DELI CHOUX

WATER - AT 50/55°C

PREPARATION

g 200 Mix all the ingredients in a planetary mixer with the paddle attachment at medium speed for 10-15 minutes.

g 320 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 NOIR - 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 PERA - 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.

ZABAIONE MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT

g 500

WATER

g 50

LILLY NEUTRO

g 50

JOYPASTE ZABAIONE

g 40

PREPARATION

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

COATING

INGREDIENTS

COVERCREAM CIOCCOLATO - 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 DARK / WHITE DOBLA.

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

Place the frosted choux on top of the TARTELETTE CUP.



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF