

CHOUX ON TART: COFFEE AND ORANGE

MODERN SINGLE SERVE

DIFFICULTY LEVEL

CRAQUELIN

INGREDIENTS

ALL-PURPOSE FLOUR	g 160
RAW SUGAR	g 160
UNSALTED BUTTER 82% FAT	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	g 200
WATER - AT 50/55°C	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 CLASSIC - 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 ARANCIA - 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.

COFFEE MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT	g 500
WATER	g 50
LILLY NEUTRO	g 50
JOYPASTE CAFFE'	g 40

PREPARATION

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

COATING

INGREDIENTS

CHOCOCREAM MILK & COCOA - WARMED ATY 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 CHOCOCREAM.

Place the frosted choux on top of the TARTELLETE CUP.



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF