



FALL CHOUX

Fall dessert for the DOBLA Winter Wonderland

DIFFICULTY LEVEL



CHOUX DOUGH

INGREDIENTS

DELI CHOUX	g 250	Heat the water to 50-55 ° C and place in the planetary mixer together with the
WATER	g 400	DELICHOUX and knead with the leaf for 15 minutes at medium-maximum speed. Let the dough rest 10 minutes and then pipe with a smooth nozzle on forosil mats.

CRAQUELIN

INGREDIENTS

ALL-PURPOSE FLOUR	g 130	Mix all ingredinets until obtaining a shortcrust.
AVOLETTA	g 80	Put between two sheets of silicon paper and spread at 3mm then put to cool in a blast
RAW SUGAR	g 140	chiller for about 1/2 hour.
UNSALTED BUTTER 82% FAT	g 155	Cut discsof the same size as choux before cooking.

PREPARATION

CARAMEL ORO GANACHE

INGREDIENTS

SINFONIA CARAMEL ORO	g 190	Boil water and LEVOSUCROL, pour over chocolate and emulsify.
WATER	g 100	
LEVOSUCROL	g 20	

PREPARATION

CRUNCHY LAYER

INGREDIENTS

PRALIN DELICRISP CLASSIC - LIGHTLY WARMED

To Taste

PREPARATION

Spread the product between two sheets of silicone at a height of 2 mm.
Freeze and cut into discs.

ZABAIONE LIGHT CREAM

INGREDIENTS

WATER

g 500

TOP CREAM

g 200

LIQUID CREAM 35% FAT

g 300

PASTA ZABAIONE

g 10

PREPARATION

Mix water and top cream vigorously with a whisk.

Gradually add the cream while continuing to whisk.

Finally flavor with zabaione paste.

FINAL COMPOSITION

Place the craquelin on the choux and cook at 190-200°C for 20-30min.

Cool and cut off the tops of the choux.

Fill the bottom of the choux with the ganache, place the crunchy insert and finally a dollop of light cream.

Decorate with ACORN BRONZE and SPEAR WHITE DOBLA.



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF