



## CHOUX CHEF

### CHOUX SINGLE-PORTION WITH DOUBLE FILLING

**DIFFICULTY LEVEL**



## HAZELNUT CRAQUELIN

### INGREDIENTS

TOP FROLLA

UNSALTED BUTTER 82% FAT

FARINA DI NOCCIOLE

RAW SUGAR

g 150

g 100

g 50

g 50

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

## CHOUX

### INGREDIENTS

DELI CHOUX

WATER - AT 55°C

g 500

g 670

### 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 fitted with a round plain tip and pipe some choux with about 8 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.

## DARK CHOCOLATE NAMELAKA

### INGREDIENTS

MILK 3.5% FAT	g 500
GLUCOSIO	g 25
LILLY NEUTRO	g 50
RENO CONCERTO FONDENTE 58%	g 850
LIQUID CREAM 35% FAT	g 1000

### PREPARATION

Bring milk and GLUCOSIO to boil, then dissolve LILLY using a whisk and pour the mixture onto the chocolate.

Add the cold liquid cream too and emulsify with an immersion blender until you obtain a smooth structure with no lumps.

Refrigerate overnight.

## NOUGAT FLAVOURED MOUSSE

### INGREDIENTS

LILLY NEUTRO	g 200
JOYPASTE TORRONCINO	g 100
WATER - LUKEWARM	g 200
LIQUID CREAM 35% FAT - SLIGHTLY WHIPPED	g 1000

### PREPARATION

Mix the first three ingredients with a whisk until well combined.

Combine the slightly whipped cream in 2-3 times, until quite thick and suitable for being piped through a pastry bag.

## DECORATION

### INGREDIENTS

BIANCANEVE	To Taste
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### FINAL COMPOSITION

Whip the namelaka in a planetary mixer with the whisk attachment for 3-4 minutes at medium speed.

Let cool down the choux, then cut them in two and fill the bottom half with namelaka.

Pipe a puff of mousse onto the namelaka and close the choux sticking the upper half.

Dust with BIANCANEVE.



RECIPE CREATED FOR YOU BY **FABIO BIRONDI**

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER