

Chocolade choux

gemaakt door Bart de Gans



Recipe

Pinda en chocolade mousse

| | |
|--------------------|-------|
| Melk | 415g |
| Pinda pasta | 290g |
| Room | 1040g |
| Pure chocolade 66% | 660g |
| Gelatine | 9g |

Totaal

Pinda en chocolade mousse

Pinda ganache

| | |
|---------------|------|
| Room | 135g |
| Glucose | 12g |
| Gelatine | 2g |
| Chocolade 40% | 260g |
| Room 35% vet | 365g |

Totaal

Pinda ganache

Pâte brisée

| | |
|-----------------|------|
| Bloem | 250g |
| Boter | 125g |
| Suiker | 30g |
| Zout | 3g |
| Ei | 50g |
| Vanille extract | 10g |

Totaal

Pâte brisée

Choux

| | |
|---------------|------|
| Boter | 100g |
| Zout | 3g |
| Suiker | 5g |
| Bloem | 150g |
| Ei | 50g |
| Totaal | |

Choux

Assembly, layout and finishing

Enjoy this exciting recipe.

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