

CROC ´CHOUX ORIGINAL

Another way to think about pastry classics



Recipe

COCOA CRUST DOUGH

Butter	300g
Icing sugar	225g
Salt	5g
Almond powder	75g
Whole eggs	125g
Flour T55	150g
Cocoa powder	60g
Flour T55	375g
Totaal	1315g

COCOA CRUST DOUGH

Mix the butter with the salt, icing sugar, almond powder, eggs and first flour sifted with cocoa powder. As soon as the mixture mixes, briefly add the remaining flour. Spread between two sheets 3 mm thick. Reserve in the fridge. Line the dough only into the edges of the tart ring. Reserve in the fridge to rest.

BLACK SESAME CRUNCH

Dry butter 85%	160g
Light brown sugar (cassonade)	160g
Flour T55	120g
Black sesame flour	60g
Totaal	500g

BLACK SESAME CRUNCH

In the bowl of the mixer with the paddle attachment, soften the butter, then add the sugar, and finish with the sifted flour. Spread immediately between two cooking sheets at 2 mm. Place in the refrigerator or freezer. Cut into rounds that will be same diameter as the piped choux base.

PÂTE À CHOUX

Mineral water	125g
Whole milk	125g
Fine salt	5g
Sugar	4g
Dry butter 84%	110g
Flour T55	135g
Whole eggs	255g
Totaal	759g

PÂTE À CHOUX

In a saucepan, bring the water, milk, salt, sugar, and butter to a boil. Add the sifted flour to the liquid and dry out over high heat. Out of the heat, stir in the eggs little by little until forming the right consistency. Pipe the dough (socket size 8) in the center of the lined tart ring keeping half centimeter off the edges. Place the frozen crunch on top of the choux pressing gently. Bake at 175°C around 15min vent close and finish the cooking at 155°C another 10 minutes, vent open.

YUZU GEL

Sugar	100g
Pectin NH	8g
Mandarin puree	185g
Yuzu puree	185g
Glucose	65g
Gelatin mass 220 bloom	60g
Totaal	593g

YUZU GEL

Mix sugar and pectin. Heat up the fruit purees at 50°C with the glucose. add the mixture pectin/sugar into the warm purees stirring well and bring to a boil. Add the melted gelatin mass, mix well and fill the half sphere silicon mold. Freezer.

WHITE CHOCOLATE VANILLA ROASTED SESAME CREAM

Whole milk	100g
White sesame paste	80g
Glucose	5g
Cream 35% fat	200g
Gelatin 200 bloom	2g
Sinfonia White chocolate 35%	170g
Totaal	557g

WHITE CHOCOLATE VANILLA ROASTED SESAME CREAM

Melt the chocolate down to 45/50°C and weigh glucose out on top. Bring the milk to the boil, stir the softened and drained gelatin in and strain through. Pour the hot liquid gradually in, stirring at the center to obtain a smooth, shiny, and elastic texture. Pour the liquid cold cream in and process with hand blender for few seconds. Leave to crystallize in the refrigerator overnight. Pipe from the bottom of the choux a small amount of cream into the choux and place in the middle the frozen yuzu gel insert.

SANTO DOMINGO EXOTIC CREAM

Whole milk	115g
Heavy cream 35%	115g
Egg yolks	45g
Sugar	20g
Minuetto milk Santo Domingo 38%	310g
Pabana puree	280g
Totaal	885g

SANTO DOMINGO EXOTIC CREAM

Make a crème anglaise with milk, cream, egg yolks and sugar. Pour gradually into the melted chocolate until starting the emulsion mixing well and finally add the tempered puree. Let crystallize and fill completely the remaining free part of the choux.

55% SINFONIA DARK CHOCOLATE GANACHE

Cream 35%	175g
Sinfonia dark chocolate	165g
Inverted sugar	40g
Totaal	380g

55% SINFONIA DARK CHOCOLATE GANACHE

Proceed like a classic ganache: bring $\frac{3}{4}$ of the cream with the invert sugar to a boil and pour it little by little over the melted chocolate while smoothing to obtain an emulsion. Stir in the rest of the cream and mix to perfect this emulsion. Fill half of the small half sphere silicon molds and freeze. Place on top of the choux and decorate with the DOBLA cocoa pod and Spiral dark.

Assembly, layout and finishing

Place on top of the choux and decorate with the Dobla cocoa pod and Twist red.

Enjoy this exciting recipe.

Featured Product(s)



Cacao pod



Twist red