Snowflake choux

Winter recipe inspiration 2025



Recipe

Choux Pastry

Full fat milk (3,5%)	340g
Water	340g
Butter	340g
Salt	10g
Sugar	14g
T55 flour	320g
Egg	420g
Totaal	**1784g**

Choux Pastry

Heat milk, butter, salt, and sugar in a saucepan and bring it to a boil. Add flour and cook until done. Pour this mixture into a mixer and let it run until it reaches 45 degrees Celsius. Then, gradually add the eggs. Pipe the choux pastry into an ice crystal mold and freeze it. Remove the frozen choux pastry from the mold and dust with powdered sugar. Bake at 125°C for 1 hour, then at 135°C for 20 minutes.

Vanilla Whipped Ganache

Cream 35% (1)	500g
Gelatin	18g
Water	90g
Mascarpone	600g
Cream 35% (2)	1500g
Totaal	**2708g**

Vanilla Whipped Ganache

Mix the gelatin with the water and let this bloom for 10 minutes. Heat up the cream (1), add to the gelatin mixture. Then add the mascarpone and cream 2. mix with a handblender and let it cool down for 24 hours. Whip like whipped cream till it has soft peaks.

Pecan Praline

Roasted pecan	250g
Cane sugar	200g
Water	60g
Totaal	**511g**

Pecan Praline

Roast de nuts for 15 minutes. Add the sugar and water in a pan and make a golden brown caramel. Right at the end add the while vanilla pod. Pour the hot caramel over the pecan and let this cool down. Ones cooled down, break it into smaller pieces and mix in a blender until smooth.

Assembly, layout and finishing

Decoration: Layered ice crystal

Enjoy this exciting recipe.

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Layered ice crystal