

# Cherry Paris Brest

'Cherry Paris Brest' by Lotte van Gorp



## Recipe

### Choux Pastry

Full fat milk	340g
Water	340g
Butter	340g
Salt	10g
Caster sugar	14g
T45 flour	320g
Eggs	420g
<b>Totaal</b>	<b>1784g</b>

### Choux Pastry

In a sauce pan boil the milk, water, butter, salt and sugar. Add the flour and keep on the heat until the flour is cooked. Pour in a kitchenaid machine and mix until the mixture reaches a temperature of 50C. Slowly add the eggs and mix until fully incorporated. Pipe small spheres on a baking tray lined with a silicon baking mat. spray cocoabutter on top and dust with icing sugar. bake in a 180C oven until cooked.

### Cherry Whipped Ganache

Cream (35%)	450g
Gelatine massa	24g
Cherry puree (Ravifruit)	140g
White chocolate	160g
Raspberry powder	6g
<b>Totaal</b>	<b>780g</b>

### Cherry Whipped Ganache

Heat up the cream until almost boiling. Add the gelatine mass and mix with a handblender. Add the white chocolate and raspberry powder and mix again until smooth. Pour in a tray and let this set for at least 6 hours. Whip like a cream before use.

### Caramelized Hazelnuts

Hazelnuts	400g
Caster sugar	200g
Water	50g
<b>Totaal</b>	<b>650g</b>

### Caramelized Hazelnuts

Bake the hazelnut in an 160C oven for 15 minutes. In a pan add the caster sugar and water. When this is boiling add the warm browned hazelnuts and mix until the sugar starts caramelizing. Pour on a cold tray and cool down.

## Spiced Caramel

Water 42,	5g
Sugar	105g
Cream (35%)	185g
Butter	43g
Irca Caramel Oro Chocolate	210g
Salt	3g
<b>Totaal</b>	<b>588,5g</b>

## Spiced Caramel

Make a caramel with the sugar and water. Add the Hot cream and salt. Pour this over de caramel chocolate and mix with a handblender. Ones the chocolate is melted add the butter. Let this cool down and use as an insert for the choux.

## Assembly, layout and finishing

The Dobra Touch: Rose Petals Pink.

**Enjoy this exciting recipe.**

## Featured Product(s)



**Rose petals  
pink**