Do you choux me

Love Recipe 2025



Recipe

Pata Choux

Water	150g
Milk	150g
Butter 82%	150g
AP Flour	150g
Whole eggs	225g
Salt	5g
Sugar	10g
Totaal	**840g**

Pata Choux

In a pan bring to boil water, milk ,butter salt and sugar. Add the sieved flour and cook on the stove until thick. Transfer in a planetary mixer equipped with paddle and cool down the dough. Add slowly the eggs until full emulsified and until a soft smooth doug is obtained. Pipe over the baking tray covered with micro forated silicone mats.

Red Craqueline

Cane sugar	120g
AP flour	120g
Butter 82%	100g
Red colouring	5g
Totaal	**345g**

Red Craqueline

Combine all ingredients in planetary mixer with paddle until a sof omogeneus mixture is obtained. Spread thinly between two sheets of baking paper and blast freeze. Cut into disks of the same size of the choux and place over the coux. Bake the choux at 190C for 15-20 minutes. let cool at room temperature.

Red Berry Namelaka

Sinfonia with chocolate	270g
Milk	150g
Joypaste raspberry	10g
Gelatine mass	15g
Cream	300g
Totaal	**745g**

Red Berry Namelaka

Bring to boil milk and joypaste. Pour the boiling liquid over chocolate and gelatine mass and emulsify with a stick blender. Add the cold cream and blend again. Set in the fridge overnight. Whip in planetary mixer with whisk until fluffy.

Assembly, layout and finishing

Cut the top of the choux, pipe some namelaka in the middle of the choux. Pipe a generous dollop of tofee dor in the choux and pipe a nice tuft of namelaka . Close the choux with his lid and decorate with Heart layered white red.

Enjoy this exciting recipe.

Featured Product(s)



Heart layered red white