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
Totaal	**1784g**

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 in 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
Totaal	**780g**

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
Totaal	**650g**

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
Totaal	**588,5g**

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 Dobla Touch: Rose Petals Pink.

Enjoy this exciting recipe.

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Rose petals pink