



Recipe created by **Jordi Puigvert Colomer**



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PRALICHOUX SNACK

recipe for 50 units

Chocolate choux paste

for the choux

125 g	Milk
125 g	Water
15 g	Inverted sugar
5 g	Salt
110 g	Butter
140 g	Flour
10 g	Cocoa powder
240 g	Whole eggs

for the craquelin

150 g	Butter
180 g	Sugar
180 g	T-55 Flour
20 g	Cocoa powder

For the choux paste: Mix the milk, water, inverted sugar, salt and butter and bring to a boil. Mix the cocoa powder and flour and then pour into the previous mixture and stir until combined with a spatula. Bring to a low heat again and stir until the dough doesn't stick to the side of the pan. Place the mixture into the mixer and, by using the paddle, add the eggs one by one until fully incorporated. Pipe the dough into a choux shape and bake. Beat for 20 minutes at 200°C with the damper open and then 20 minutes with damper closed at 170°C.

For the craquelin: Mix the ingredients until combined. Roll the dough out to 2 mm in thickness. Cut using a round cutter shape a little bit larger than the choux paste. Place on top of the choux paste before baking.

Vanilla cream

400 g	Milk
100 g	35% fat cream
100 g	Egg yolks
1	Vanilla pod
80 g	Sugar
45 g	Corn starch

Infuse the vanilla with the milk. Combine the sugar, egg yolks and starch. Pour the milk and cream onto the yolk mixture and cook until it reaches boiling point, stirring constantly. Cool down at 4°C as fast as possible.

Exotic compote

225 g	Mango purée
75 g	Passion fruit purée
60 g	Sugar
100 g	0.5 cm Mango dices
5 g	NH pectin
4 g	Citric acid solution

Combine the sugar and pectin and gradually add to the fruit purée, stirring with a whisk until fully incorporated. Bring the mixture to boiling point. Remove from the heat and add the cooked diced fruit. Then, add the citric acid solution and use. Display into the desired moulds.

Praliné mousseline cream

2	Vanilla pods
325 g	Milk
60 g	Cream
50 g	Sugar
35 g	Corn starch
75 g	Egg yolks
200 g	Fruity praliné
4 g	Gelatine
180 g	Butter

Make a crème pâtissière and then add the gelatine mass and praliné. Mix thoroughly. Add the butter and chill. Whip in the mixer while it is very cold and use immediately.

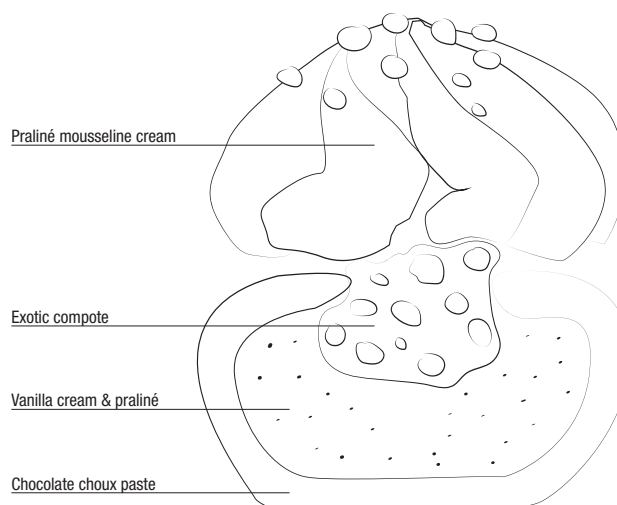
Decoration

60 g	Fruity praliné
200 g	Yzao® 70% Dark couverture chocolate (chocolate sheets)
20 g	Gold chips

Assembly and decoration

Fill the choux paste with the vanilla cream and inject some praliné in the middle. Place some compote on the flat part of the choux and then pipe the mousseline cream on top of the compote using a star nozzle. Decorate with chocolate sheets and gold pearls.

Cocoa powder	ref. 21005
Fruity praliné	ref. 21070
Gold chips	ref. 27432
Yzao® 70% Dark couverture chocolate	ref. 20094



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