



## I LOVE CHOUX

### DELIGHTFUL CHOUX WITH HEART SHAPE

DIFFICULTY LEVEL



#### HAZELNUT CRAQUELIN

##### INGREDIENTS

ALL-PURPOSE FLOUR

DELINOISETTE

RAW SUGAR

UNSALTED BUTTER 82% FAT - SOFT

g 130

g 80

g 140

g 150

##### PREPARATION

In a planetary mixer mix all the ingredients until you get a shortcrust pastry.

Spread between two sheets of silicone paper to 2mm thick, then cool for about 1/2 hour.

Cut with the help of a heart-shaped cookie cutter and store in the freezer.

#### CHOUX DOUGH

##### INGREDIENTS

DELI CHOUX

WATER - 50-55°C

g 500

g 720

##### PREPARATION

Mix at medium speed the ingredients in a planetary mixer with paddle for 10-15 minutes, until obtaining a smooth and lump-free dough.

Dress on micro-perforated silicone making a heart shape, cover with craquelin and bake at 190 °C for about 20 min.

## CRUNCHY INSERT

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### INGREDIENTS

PRALIN DELICRISP CARAMEL FLEUR DE SEL

To Taste

### PREPARATION

Spread between two sheets of silicone paper to 2mm thick, then cool down for about 1/2 hour.  
Cut with a heart shaped cookie cutter and store in the freezer.

## CARAMEL FILLING

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### INGREDIENTS

CHOCOCREAM CARAMEL FLEUR DE SEL

To Taste

## WHITE CHOCOLATE & RASPBERRY NAMELAKA

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### INGREDIENTS

MILK 3.5% FAT

g 500

GLUCOSIO

g 20

SINFONIA CIOCCOLATO BIANCO 33%

g 680

LIQUID CREAM 35% FAT

g 400

LILLY NEUTRO

g 80

PASTA AROMATIZZANTE LAMPONE

g 80

### PREPARATION

Bring to a boil milk with glucose, add lilly and RASPBERRY PASTE, mix and pour on the white chocolate while continuing to mix. Finally add the cream  
Leave to rest in the refrigerator for at least 4/6 hours

### FINAL COMPOSITION

Cut the hearts choux in half.

Fill the bottom of the choux with PRALIN DELICRISP.

Whip the namelaka with a whisk for a couple of minutes.

Fill the choux with tufts of namelaka.

Fill the tufts by adding some CHOCOCREAM CARAMEL FLEUR DE SEL and close.

Decorate with PETIT LOVE PINK DOBLA.



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF