

Chou-chou

Petits Gâteaux



Recipe for 75 pieces

Recipe No.: PG20207

Pâte à Choux

160 g	5.64 oz	milk 3,5%	
160 g	5.64 oz	water	
160 g	5.64 oz	butter	unsalted
4 g	0.14 oz	salt	
6 g	0.21 oz	granulated sugar	
160 g	5.64 oz	pastry flour type 400	
280 g	9.88 oz	fresh eggs	

Bring the milk, water, butter, salt and sugar to a boil. Take the pot from the heat and stir in the flour. Cook out for 2-3 minutes thoroughly, until the dough no longer sticks to the sides of the pot. Place the roasted mixture in the machine and stir at first speed using a paddle. Little by little add the eggs at room temperature and continue stirring to obtain a smooth dough. Pipe using a tip n°8 some 8g/ 0,3 oz choux onto a black perforated silpain mat and place onto baking trays. Place the craquelin round on top and bake in a deck oven.

Baking temperature: 185°C/ 365°F;

1st baking time: 20 minutes, closed vent

Baking temperature: 165°C/ 329°F

2nd baking time: 20-24 minutes, vent open

Always 4/4 upper heat and ¾ lower heat

Bake in convection oven/ steamer:

Baking temperature: 145°C/ 293°F; ½ fan/ circulating air, closed vent

1st baking time: 12-14 minutes

Baking temperature: 145°C/ 293°F; ½ fan/ circulating air, vent open

2nd baking time: approx. 14 minutes

Lemon Diplomat Cream

275 g	9.7 oz	Pastry Cream & Edelweiss 36%	
100 g	3.53 oz	Lemonosa, Filling Lemon	
150 g	5.29 oz	heavy cream 35%	whipped

Stir the pastry cream to obtain a smooth mass. Melt the Lemonosa to 32-34°C/ 89.6-93.2°F and fold to the pastry cream while mixing with a whisk. Slowly add the whipped cream and mix delicately with a silicon scraper. Store in the fridge.

Orange Diplomat Cream

275 g	9.7 oz	Pastry Cream & Edelweiss 36%	
100 g	3.53 oz	Orangeosa Filling Orange	
150 g	5.29 oz	heavy cream 35%	whipped

Stir the pastry cream to obtain a smooth mass. Melt the Orangeosa to 32-34°C/ 89.6-93.2°F and fold to the pastry cream while mixing with a whisk. Slowly add the whipped cream and mix delicately with a silicon scraper. Store in the fridge.

Blueberry Diplomat Cream

275 g	9.7 oz	Pastry Cream & Edelweiss 36%	
100 g	3.53 oz	Blueberrynosa	
150 g	5.29 oz	heavy cream 35%	whipped

Stir the pastry cream to obtain a smooth mass. Melt the Blueberrynosa to 32-34°C/ 89.6-93.2°F and fold to the pastry cream while mixing with a whisk. Slowly add the whipped cream and mix delicately with a silicon scraper. Store in the fridge.

Chou-chou

Petits Gâteaux

Coffee Diplomat Cream

275 g 9.7 oz Pastry Cream & Edelweiss 36%
100 g 3.53 oz Coffeenosa
150 g 5.29 oz heavy cream 35% whipped

Stir the pastry cream to obtain a smooth mass. Melt the Coffeenosa to 32-34°C/89.6-93.2°F and fold to the pastry cream while mixing with a whisk. Slowly add the whipped cream and mix delicately with a silicon scraper. Store in the fridge.

Basic recipes

Pastry Cream & Edelweiss 36%

40 g 1.41 oz corn starch
500 g 17.64 oz milk 3,5%
150 g 5.29 oz heavy cream 35%
55 g 1.94 oz Sugar for Stabilisation
2 g 0.07 oz Bourbon vanilla bean 1/2 piece
100 g 3.53 oz past. liquid egg yolk
40 g 1.41 oz granulated sugar
40 g 1.41 oz Gelatine Mix
100 g 3.53 oz Edelweiss 36%, Rondo

Dissolve the corn starch with some of the cold milk. Warm the rest of the milk with the cream. Combine the corn starch mixture with the egg yolk and sugar, whip to obtain a creamy white mixture. Add the hot liquid to the egg yolk mixture and bring to a boil. Add the gelatine mix. Fold in the Edelweiss 36% and stir thoroughly. Pour onto a tray covered with a plastic film. Cover with another plastic film and refrigerate immediately.

Sugar for Stabilisation

90 g 3.17 oz granulated sugar
5 g 0.18 oz carrageenan
3 g 0.11 oz locust bean gum flour
3 g 0.11 oz mono- and diglycerides of fatty acids

Mix all the ingredients together.

Gelatine Mix

100 g 3.53 oz gelatine powder
600 g 21.16 oz water

Bloom the gelatine approx. 10 minutes in cold water. Use for further processing or refrigerate.

Craquelin for Choux

300 g 10.58 oz butter unsalted
370 g 13.05 oz brown sugar
370 g 13.05 oz pastry flour type 400

Beat the butter and sugar to obtain a smooth mixture, add the flour and knead very briefly into the mixture. Refrigerate the dough. Roll out to 2 3/4 mm/ 0,11 inches,

refrigerate and cut out:

For small choux: 30 mm/ 1,2 inches; 2,6 g/ 0,1 oz

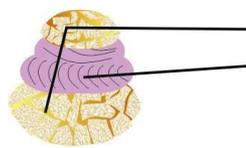
For big choux: 41 mm/ 1,6 inches; 5,2 g/ 0,2 oz

Place onto the choux and bake.

Tip: For coloured craquelins colour the dough in the machine briefly with fat-soluble powder colour. Knead very briefly. For coloured craquelin use white sugar.

Felchlin products

Art. no	Products
CS84	Edelweiss 36%, Rondo, couverture, white
DF37	Coffeenosa, filling with coffee
DF41	Blueberrynosa, blueberry filling
DK25	Lemonosa, Filling Lemon, Lemon Praline Cream, firm
DK26	Orangeosa Filling Orange, Orange Praline Cream, firm



Pâte à Choux & Craquelin
Flavoured Diplomat Cream
Blueberry, Lemonosa, Orangeosa,
or Coffeenosa