

Strawberry & Craquelin Choux

Petits Gâteaux



Recipe for 2.462 kg/ 25 pieces

Recipe No.: PG20168

Pâte à Choux

160 g	5.64 oz	milk 3,5%
160 g	5.64 oz	water
160 g	5.64 oz	butter
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 cooker and stir in the flour. Roast for 2-3 minutes thoroughly, until the dough no longer sticks to the sides of the pot. Add the roasted mixture and stir at first speed using a paddle. Little by little add the eggs at room temperature and continue stirring to obtain a smooth shiny dough.

Big choux using tip n°14, round, 36 g/ 1,3 oz
Small choux using tip n° 8, round, 12 g/ 0,4 oz
Very small choux using tip n°6, round, 8 g/ 0,3 oz
Pipe onto a black perforated Silpat mat and place onto baking trays.

Bake in 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 3/4 lower heat

Bake in convection oven/steamer:

Baking temperature: 145°C/ 293°F 1/2 Fan/ circulating air, closed vent

1st baking time: 12-14 minutes

Baking temperature: 145°C/ 293°F 1/2 Fan/ circulating air, vent open

2nd baking time: approx. 14 minutes

Decoration for choux

130 g 4.59 oz Craquelin for choux

Place a craquelin disc of 41 mm/ 1,6 inches onto the choux, bake.

Strawberry Cream

50 g	1.76 oz	natural yoghurt	
150 g	5.29 oz	Fraganosa	
2 g	0.07 oz	gelatine leaves	6 pieces
230 g	8.11 oz	heavy cream 35%	

Gently heat the yoghurt. Add the melted Fraganosa strawberry filling and bloomed gelatine and mix until well combined. Allow to cool. Fold in the whipped heavy cream. Refrigerate overnight. The next day, pipe 10 g/ 0,35 oz of the Strawberry Filling from the bottom using a piping bag with a nozzle.

Finishing

500 g	17.64 oz	fresh strawberries	whole fruits
500 g	17.64 oz	fresh strawberries	cubes

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Cut, but do not cut through the choux. Place 20 g/ 0,7 oz of the strawberry cubes onto the bottom. Pipe 40 g/ 1,4 oz of the Strawberry Mousse onto the fresh strawberries. Carefully press the choux and then close the "lid". Sting a whole strawberry with a bamboo skewer and prick as decoration into the choux.

Basic recipe

Craquelin für Choux

300 g 10.58 oz butter

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
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DC75	Fraganosa, strawberry filling, firm
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