

Chou Gianduja & Salted Caramel

Petits Gâteaux



RECIPE QUANTITY	75 pieces	RECIPE NUMBER	PG20276
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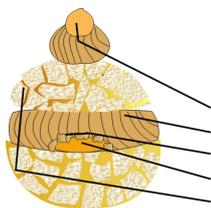
Chou Gianduja & Salted Caramel

930 g Pâte à Choux	32.8oz
1040 g Craquelin	36.68oz
680 g Semi liquid salted caramel	23.99oz
650 g Gianduja Diplomat cream	22.93oz
300 g Roasted Hazelnuts	10.58oz

Finishing

Cut the top of the choux, pipe 5 g/ 0,12 oz of the Semi liquid salted Caramel. Display 3 g/ 0,1 oz of roasted and crushed hazelnuts and pipe 20 g/ 0,7 oz of the Gianduja Diplomat cream. Place the top of the chou on the cream. Decorate with snow sugar powder, Diplomat cream, chocolate and hazelnuts.

Structure



Decoration & Hazelnut
Gianduja Diplomat cream
Roasted crushed Hazelnuts
Semi liquid salted Caramel
Pâte à chou & Craquelin

Basic recipes

Pâte à Choux

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

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. Pipe using a tip n°8 some 8 g/ 0,3 oz of the choux mixture onto a black perforated silpain mat and place onto baking trays. Place the round craquelin on top.

Bake in deck oven:

Baking temp. 185°C/ 365°F; 1st baking time: 20 minutes, closed vent
Baking temp : 165°C/ 329°F 2nd baking time: 20-24 minutes vent open
Always 4/4 upper heat and ¼ 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

Craquelin

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

Beat the butter and sugar to obtain a smooth mixture, add the flour and knead very briefly into the mixture. Refrigerate

the dough

Semi liquid salted caramel

600 g Caramel brûlé fleur de sel, cream caramel salt	21.16oz
60 g butter cold	2.12oz
24 g Gelatine mix	0.85oz

Bring the Caramel brûlé to 108°C/ 226.4°F. Add the cold butter and bring to 108°C/ 226.4°F again while mixing with a spatula. Add the Gelatine mix and homogenise using a hand blender. Cover the surface with a plastic film and cool down at room temperature.

Gelatine mix

100 g gelatine powder	3.53oz
600 g water	21.16oz

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

Gianduja Diplomat cream

500 g Gianduja Intenso Pastry cream	17.64oz
150 g heavy cream 35% whipped	5.29oz

Stir the Gianduja Intenso pastry cream to obtain a smooth mass. In two lots delicately fold in the whipped heavy cream. Place the Diplomat cream for at least 1 hour in the refrigerator before using.

Gianduja Intenso Pastry cream

500 g milk 3,5%	17.64oz
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Chou Gianduja & Salted Caramel

Petits Gâteaux

150 g heavy cream 35%	5.29oz
55 g Sugar for stabilization	1.94oz
4 g Bourbon vanilla bean (1 bean)	0.14oz
40 g corn starch	1.41oz
100 g past. liquid egg yolk	3.53oz
40 g granulated sugar	1.41oz
40 g Gelatine mix	1.41oz
140 g Gianduja D Intenso Hazelnut	4.94oz
60 g Sao Palme 60%, dark couverture Rondo	2.12oz

Boil the milk, heavy cream, Sugar for stabilisation and vanilla. Combine the cornstarch, egg yolks, sugar and whip to obtain a creamy white mixture. Add the hot liquid to the egg yolk mixture and bring to a boil while mixing. Add the Gelatine mix. Fold in the Gianduja Intenso and the Sao Palme 60% couverture. Stir thoroughly. Pour onto a tray covered with plastic film. Cover with another plastic film and immediately refrigerate. Beat cold as required.

Sugar for stabilization

90 g granulated sugar	3.17oz
5 g carrageenan	0.18oz
3 g locust bean gum flour	0.11oz
3 g glycerol monostearate	0.11oz

Mix all the ingredients together.

Roasted Hazelnuts

300 g hazelnuts raw, whole	10.58oz
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Roast the hazelnuts in the oven.

FELCHLIN PRODUCTS

CP83 Gianduja D Intenso Hazelnut
CR19 Sao Palme 60%, dark couverture Rondo
TM01 Caramel brûlé fleur de sel, cream caramel salt