

Pâte à Choux Chocolat Hazelnut Caramel

Petits Gâteaux



RECIPE QUANTITY 16 pieces

RECIPE NUMBER PG20285

Pâte à Choux

120 g milk 3.5%	4.23oz
120 g water	4.23oz
120 g butter	4.23oz
3 g salt	0.11oz
5 g granulated sugar	0.16oz
120 g pastry flour type 400	4.23oz
210 g fresh eggs	7.41oz

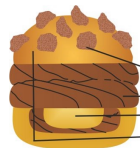
Bring the milk, water, butter, salt and sugar to the boil and remove from the heat. Stir in the flour and cook thoroughly until paste no longer sticks to the side of the pan. Place the cooked choux paste into a mixing bowl and mix on the machine at low speed with the paddle. Add the room temperature eggs slowly and continue until the finished choux pastry is smooth and shiny.

Mousse Chocolate cream dark Maracaibo with liquid cream

300 g milk 3.5%	10.58oz
375 g Maracaibo Mousse, Chocolate mousse powder	13.23oz
600 g heavy cream 35%	21.16oz

Bring the milk to the boil and make a ganache with the chocolate mousse powder. Stir in the liquid cream and leave to crystallise overnight in the refrigerator, whip up when ready to use.

Structure



Hazelnuts, cacao powder and icing sugar
Mousse Chocolate cream dark
Caramel brûlé fleur de sel
Pâte à Choux

Pâte à Choux Chocolat Hazelnut Caramel

700 g Pâte à Choux	24.69oz
170 g hazelnuts whole, roasted peeled	6oz
20 g cacao powder 20-22%	0.71oz
20 g icing sugar	0.71oz
1275 g Mousse Chocolate cream dark Maracaibo with liquid cream	44.97oz
170 g Caramel brûlé fleur de sel	6oz

Pâte à Choux

Pipe 40 g / 1.41 oz of dough per choux with a 14 mm / 0.551 inch plain tube, sprinkle with coarsely broken hazelnuts directly and press them in lightly. Dust lightly with cocoa powder and icing sugar, bake.

Bake in deck oven

Baking temp. 185°C / 365°F; 1st baking time 20 min., closed vent
Baking temp. 165°C / 329°F 2nd baking time 20 - 24 min., 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 min.
Baking temperature: 145°C / 293°F;
1/2 fan / circulating air, vent open
2nd baking time approx. 14 min.

Finishing

Cut the baked choux buns carefully and pipe in the whipped, stable mousse in a circular motion. Drizzle over the caramel brule and generously pipe the remaining mousse over using a large star tube before placing the cut lid on top.

FELCHLIN PRODUCTS

HA01	cacao powder 20-22%
TM01	Caramel brûlé fleur de sel
TM77	Maracaibo Mousse, Chocolate mousse powder

Please note: Some products are not available in all markets

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Recipe number : PG20285

Description : Juicy crunchy hazelnut cream puff with chocolate mousse and caramel

Sales data :		Nutritional values per 100 g :	
Shelf life	1 day	Kilocalorie (kcal)	338
Selling days	1 day	Kilojoule (kJ)	1413
Selling price		Lipids	26.7 g
Selling unit	1 piece	saturated fatty acids	13.49 g
		Carbohydrates	18.07 g
		of which sugars	13.09 g
		Proteins	5.02 g
		Salt	0.27 g

Declaration :

Cream, whole milk, Maracaibo Mousse, Chocolate mousse powder 16% (cacao kernel, sugar, cacaobutter, glucose syrup (corn), gelling agent (carrageenan), vanilla Madagascar), **eggs, hazelnuts** 7%, **butter**, water, **wheat flour**, sugar, **cream**, cacao powder, **wheat glucose syrup (wheat glucose)**, edible salt, fleur de sel (sea salt), acidity regulator (potassium carbonate), vanilla

State 27.03.2023






Information relating to shelf life and sales days are for reference value only

Allergen information is compliant with current Swiss legislation

Mousse chocolate cream Grand Cru Maracaibo








Chocolate Mousse Cream Liquid heated together with Maracaibo chocolate mousse powder, cold liquid added and then whipped the next day

	Liquid 1	Powder	Liquid 2	Consistency
	Milk	TM77B Maracaibo Mousse Chocolate mousse powder	Liquid cream	very good creamy consistency, stable
	Espresso	TM77B Maracaibo Mousse Chocolate mousse powder	Liquid cream	very good airy creamy consistency, stable
	Water	TM77B Maracaibo Mousse Chocolate mousse powder	Liquid Flora Plant	very good creamy consistency, stable
	Flora Plant Pistor Art. Nr. 46016	TM77B Maracaibo Mousse Chocolate mousse powder	Liquid Flora Plant	good creamy consistency, stable
	Alpro Long Life Oat Drink	TM77B Maracaibo Mousse Chocolate mousse powder	Liquid Flora Plant	very good creamy consistency, stable
	Karma Bio soy milk	TM77B Maracaibo Mousse Chocolate mousse powder	Liquid Flora Plant	very good creamy consistency, stable
	Flora Plant Pistor Art. Nr. 46016	TM77B Maracaibo Mousse Chocolate mousse powder	Raspberry purée/ Liquid Flora 1:1	Good, creamy consistency, suitable for fillings

Mousse chocolate Grand Cru Maracaibo



Chocolate Mousse with a whipped liquid: Liquid heated together with Maracaibo chocolate mousse powder with an added whipped liquid

	Liquid 1	Powder	Liquid 2	Consistency
	Milk	TM77B Maracaibo Mousse Chocolate mousse powder	Whipped cream	very good airy creamy consistency, stable
	Espresso	TM77B Maracaibo Mousse Chocolate mousse powder	Whipped cream	very good airy creamy consistency, stable
	Water	TM77B Maracaibo Mousse Chocolate mousse powder	Whipped Flora Plant	good creamy consistency, stable
	Flora Plant <i>Pistor Art. Nr. 46016</i>	TM77B Maracaibo Mousse Chocolate mousse powder	Whipped Flora Plant	good, slightly heavier, creamy consistency, stable
	Alpro Long Life Oat Drink	TM77B Maracaibo Mousse Chocolate mousse powder	Whipped Flora Plant	very good airy creamy consistency, stable
	Karma Bio soy milk	TM77B Maracaibo Mousse Chocolate mousse powder	Whipped Flora Plant	very good airy creamy consistency, stable
	Flora Plant <i>Pistor Art. Nr. 46016</i>	TM77B Maracaibo Mousse Chocolate mousse powder	Raspberry purée/ Flora Plant whipped 1:1	good compact creamy consistency, stable

All products with Flora Plant must be whipped more intensively and for a longer duration. Bear in mind that with drinks and the Flora Plant liquid cooked there is a tendency that the mousse will become soft again after standing in the refrigerator for an extended period and will therefore have to be whipped again.

Products with Flora Plant or Drink instead of water are not as stable / compact when cooked.