



DISPLAY CONDITIONS

Chilled



CATEGORY

Confectionery



OCCASION

Winter



FINISHED PRODUCT

Confectionery, Petit Choux

CHOUX PASTRY WITH SALTED ALMONDS

INGREDIENTS

Group Petit Choux

Ingredient

[Bakels Choux Paste Complete](#)

Water 50 °C

Group Caramel mousse

Ingredient

[Bakels Brilliant Custard Cream](#)

Water

Heavy cream

[Bakels Millionaires Caramel](#)

Whipped double cream

KG

1.000

1.500

Total Weight: 2.500

KG

0.320

0.800

0.200

0.150

0.300

Total Weight: 1.770

METHOD

1. Moist shopped almonds with some salted water.
2. Mix water and Choux mix with a paddle for 4-5 minutes until a smooth texture. Pipe circles in desired size and sprinkle some almonds on top.
3. Put in the oven at 210 degrees and bake it in 190. Open the valve after 10 minutes and bake for another 20 minutes.
4. Whisk Brilliant powder, water and 200g heavy cream for 3 minutes. Preferably the day before usage.
5. Scale 150 g of the custard. Warm some Millionaires and mix with the custard, fold in 300g of the lightly whipped cream.
6. Cut the choux-rings in half, pipe some custard on the base and pipe some caramel mousse on top. Decorate as desired.