



DISPLAY CONDITIONS

Chilled



CATEGORY

Confectionery



OCCASION

Winter



FINISHED PRODUCT

Confectionery, Petit Choux

CHOUX PASTRY WITH SALTED ALMONDS

INGREDIENTS

Group Petit Choux

Ingredient	KG
Bakels Choux Paste Complete	1.000
Water 50 °C	1.500
Total Weight:	2.500

Group Caramel mousse

Ingredient	KG
Bakels Brilliant Custard Cream	0.320
Water	0.800
Heavy cream	0.200
Bakels Millionaires Caramel	0.150
Whipped double cream	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 with 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 som Millionaires and mix with the custard, fold in 300g of the lighty whipped cream.
6. Cut the choux-rings in half, pipe som custard on the base and pipe som caramel mousse on top. Decorate as desired.