

RECIPE SHEET

Hazelnut Choux



Whippable topping

Light & creamy texture
Good yield

Hazelnut Choux



COMPOSITION

1. Choux paste
2. Crumble for choux paste
3. Diplomate cream
4. Whippable topping

INGREDIENTS

Choux paste

Tegral Clara Ultra	500 g
Water	860 g
Canola oil	225 g

Crumble for choux paste

All-purpose flour	100 g
Mimetic incorporation	80 g
Dark brown sugar	100 g

Diplomate cream

Cremyvit Classic	185 g
Carat Nuxel Hazelnut CT	130 g
Montamix	150 g
Water	500 g

Whippable topping

Montamix	200 g
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Decoration

Belcolade Blanc Selection CT	200 g
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WORKING METHOD

Choux paste

Mix all ingredients together in a mixing bowl with a paddle attachment at high speed for 5 min. Pipe in between 30 - 40 g per choux. Apply a disk of crumble. Bake in a deck oven at 170 °C for ± 40 min. in an open damper.

Crumble for choux paste

Cream the **Mimetic Incorporation** and brown sugar in a mixing bowl with a paddle attachment and incorporate the flour. Laminate in between two baking papers to 2 mm. Pre-cut the disc and freeze ready to be applied on the choux paste.

Diplomate cream

Mix the **Cremyvit Classic** and water together in a mixing bowl with a whisk attachment at high speed for 5 min. Add the **Carat Nuxel Hazelnut CT**. Fold the **Montamix**.

Whippable topping

Whip the **Montamix** to a stiff peak.

Decoration

In between two sheets of acetate, spread the tempered **Belcolade Blanc Selection CT** white chocolate and roasted black sesame seeds. Cut disc to fit on the choux.

ASSEMBLING

Cut the top of the choux and pipe the diplomate cream into it. Top off with a disc of white chocolate and pipe the whippable topping on top.

Nutritional value per 100 g*

Energy 1,102 kJ 264 kcal	Fat / Saturated Fat 17 g / 8.9 g	Carbohydrates / Sugars 25 g / 16 g	Fibers 0.38 g	Proteins 2.8 g	Salt 0.45 g
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