

Special days
need something
special



February 14 Valentine's Day

Valentine Choux

Ingredients

Shortcrust	
Flour	375 g
PatisFrance Almond Powder	50 g
Icing sugar	150 g
Butter	225 g
Salt	7 g
Eggs	80 g

Almond cream	
PatisFrance Almond Powder	100 g
Butter	100 g
Eggs	100 g
Sugar	100 g
Flour	50 g
Orange zest	2 g

Mix flour, **PatisFrance Almond Powder**, icing sugar, salt and butter together to a sandy texture. Add the eggs to obtain a smooth dough. Reserve in fridge until cold. Roll out to 3 mm and shape into tart ring of 5 cm diameter.

Cream sugar and butter, add eggs gradually. At the end, add **PatisFrance Almond Powder**, orange zest and flour. Pipe ½ cm in tart shells and bake at 180°C for approximately 12-15 min. Cool down and unmold.



Ingredients

Choux crust

Tegral Patacrout	500 g
Butter	200 g
Whole eggs	50 g
Cassonade	200 g

Mix all ingredients together and roll out to 2 mm between two baking paper sheets. Put the mixture in the freezer and then cut a disc of 2 cm diameter.

Choux

Water	250 g
Butter	100 g
Salt	5 g
Sugar	10 g
Flour	150 g
Whole eggs	±250 g

Boil the water with the butter, salt and sugar. Add flour and dry the mixture correctly. Gradually add the eggs to obtain a smooth and pipable texture. Pipe a 3 cm diameter choux shape, apply a crusty layer on top and bake in deck oven at 170°C for 40-45 min with an open damper.

Orange vanilla cream

Milk	800 g
Orange blossom	10 g
Fresh cream 35%	200 g
Vanilla stick	1 pc
Sugar	150 g
Egg yolks	120 g
CPT	90 g
Whipped fresh cream 35%	250 g

Heat the milk, orange blossom, fresh cream and vanilla stick at 60°C.

Pour ¼ of this mixture in the **CPT**, mix energetically to obtain an homogenous texture. Keep it.

Boil the rest of the milk/cream mixture, take off the heat, add the first mixture and bring to boil.

Pour on tray, wrap with film in contact, cool down quickly at 4°C.

Soften and add the firm whipped cream.

Red fruit marmelade

PatisFrance Starfruit Raspberry	480 g
PatisFrance Starfruit Blackcurrant	120 g
Granulated sugar	280 g
Pectin	6 g
Classic Strawberry	10 g

Heat both purees in a pan to 40°C, add the sugar mixed to the pectin. Cook to 104°C.

Add the **Classic Strawberry** and cool down, keep at 4°C.

Fill the choux with the **CPT** and fill the centre with the marmalade.

Spread the choux on the tart base.

Decorate with **PatisFrance Deco Fondant**.

