

Milk Chocolate, Mango & Passion Fruit Cabbage Crown

Ingrédients

- 40g softened unsalted butter
- 50g flour
- 50g brown sugar
- 65g water
- 85g whole fresh milk
- 2g salt
- 2g granulated sugar
- 60g butter
- 80g flour
- 125g whole eggs
- 100g liquid cream with 35% fat
- 45g mango &
- passion Carrés Futés
- 5g neutral honey such as acacia
- 60g liquid cream with 35% fat
- 10g neutral honey such as acacia
- 70g milk chocolate with at least 40% cocoa
- 225g whole milk
- 60g egg yolks
- 50g sugar
- 23g cornstarch
- 50g milk chocolate with at least 40% cocoa
- 55g mango &
- passion Carrés Futés
- 150g softened butter

Préparation

1. Here is a new gourmet recipe, chocolaty but not only that!
2. For this recipe, I used Carrés Futés baking bars; I created this cake with mango/passion squares, but there is also a strawberry/raspberry version or a lemon/mandarin version.
3. These squares are like a chocolate bar, made of fruits and cocoa butter, and they are used the same way: to nibble, melted for creams, ganaches, mousses.
4. Regarding the recipe, it is a crown of choux pastry in the style of a Paris-Brest, filled with milk chocolate, mango, and passion fruit mousseline cream, a mango/passion ganache, and a chocolate ganache.
5. If you want to discover other recipes with Carrés Futés, go here [Materials: Perforated baking tray Fluted nozzle 2mm nozzle Piping bags Whisk](#) Ingredients: I used mango & passion Carrés Futés in the mousseline cream and in the mango/passion ganache; you have a 10% discount on the site with the code `iletaitungateau` Preparation time: 1h30 + 30 minutes of baking For about 8 people: Content created in collaboration with Les Carrés Futés Craquelin: softened unsalted butter flour brown sugar Mix the 3 ingredients, when the dough is homogeneous, roll it out thinly (maximum 2mm) between two sheets of baking paper, then place it in the freezer.
6. Choux Pastry: water whole fresh milk salt granulated sugar butter flour whole eggs Preheat the oven to 180°C.
7. Bring the water, milk, salt, sugar, and butter to a boil.
8. Off the heat, add the sifted flour all at once.
9. Put back on the heat and dry the dough over low heat using a spatula for a few minutes until a thin film forms at the bottom of the pan.

10. Place the dough in a bowl (or in the mixer bowl) and mix a little to cool it before gradually adding the beaten eggs at medium speed.
11. Wait until the dough is homogeneous before each addition.
12. Stop mixing when the dough has a satin appearance: a groove traced with the finger in the dough should close.
13. Then, place the choux dough in a piping bag fitted with a small star tip, and pipe a crown about 17/18cm in diameter.
14. Take the craquelin out of the freezer, cut a crown the size of your choux dough crown and place it on top.
15. Bake in the preheated oven at 180°C for 30 to 35 minutes; the crown should be puffed and golden when taken out of the oven.
16. Let cool completely.
17. Then, cut the choux pastry crown in half horizontally.
18. Mango/Passion Ganache: liquid cream with 35% fat mango & passion Carrés Futés neutral honey such as acacia Heat the cream with the honey, then pour it over the partially melted Carrés Futés.
19. Blend with an immersion blender to obtain a smooth cream, then cover directly with plastic wrap and allow to cool completely.
20. Next, pour the ganache into a piping bag fitted with a smooth nozzle no larger than 6mm.
21. Milk Chocolate Ganache: liquid cream with 35% fat neutral honey such as acacia milk chocolate with at least 40% cocoa Heat the cream with the honey, then pour it over the partially melted chocolate.
22. Blend with an immersion blender to obtain a smooth ganache, then cover directly with plastic wrap and allow to cool completely.
23. Then, pour the ganache into a piping bag.
24. Futés Heat the milk.
25. Whisk the egg yolks with sugar and cornstarch, then add the passion puree.
26. Pour hot milk over the previous mixture, then pour back into the saucepan.
27. Thicken over medium heat while constantly whisking.
28. Off the heat, add the chocolate and Carrés Futés and mix well.
29. Cover the cream with plastic wrap and allow to cool completely.
30. The pastry cream softened butter Whip the softened butter, and gradually add the pastry cream until a well-aerated and smooth cream is obtained (in case of butter lumps, slightly heat the mixer bowl with a blowtorch to help the cream not separate).
31. Then, pour the cream into a piping bag fitted with a fluted nozzle, then immediately proceed with the assembly.
32. Assembly: Pipe chocolate ganache at the bottom of the choux pastry crown.
33. Then, pipe the mousseline cream in swirls.
34. In the center of each swirl, pipe some mango-passion ganache.
35. Then, close the crown, and decorate with the remaining chocolate and mango/passion ganache before indulging!