

# Double chocolate & hazelnut choux pastry

## Ingrédients

- 230g milk chocolate
- 500g liquid cream
- 50g softened butter
- 50g brown sugar
- 30g flour
- 25g hazelnut powder
- 75g water
- 75g milk
- 3g honey
- 60g butter
- 90g flour T55
- 150g eggs
- 180g whole milk
- 180g liquid cream
- 70g egg yolks
- 30g caster sugar
- 145g dark chocolate

## Préparation

1. New recipe well chocolatey, double chocolate choux with an insert of hazelnut praliné.
2. These are choux covered with hazelnut craquelin, filled with a chocolate crèmeux, a milk chocolate whipped ganache and hazelnut praliné.
3. You can of course divide the quantities of the creams by two (it is difficult to make a small quantity of choux pastry, but you can freeze the choux raw or after baking if you have too much).
4. Melt the chocolate.
5. Heat half of the liquid cream.
6. Pour it in three times over the melted chocolate, stirring well after each addition to obtain a smooth and shiny ganache.
7. Then add the rest of the cold liquid cream.
8. Put a plastic wrap on the ganache and put it in the fridge for at least 6 hours, or better, overnight.
9. Mix the 4 ingredients until you have a homogeneous dough.
10. Spread between two sheets of greaseproof paper about 2mm thick and place in the freezer.
11. Heat the water and milk with the sugar, salt, honey and butter.
12. When the mixture boils, remove from heat and stir in the flour all at once.
13. Mix well to avoid lumps, then return the pan to the heat and dry the dough over medium heat, stirring constantly for about 2 minutes.
14. Then pour the dough into the bowl of the food processor, then mix the dough so that the steam escapes and cools.
15. Then, gradually incorporate the eggs until you have a homogeneous dough before each addition.
16. When it is ready, put the dough in a pastry bag with a plain tip, then pipe choux about 3-3.
17. 5cm in diameter on a baking sheet.
18. Cut out circles of craquelin of the same size, then place them on the choux.

19. Bake in the preheated oven at 180 °C under static heat for approx.
20. 30 minutes (they should be well puffed and golden brown at the end).
21. Let them cool down.
22. Whisk the egg yolks with the sugar.
23. Heat the milk with the cream.
24. Pour half of the hot liquid over the eggs, stirring well, and then pour back into the pan.
25. Cook over low heat to 85°C, stirring constantly, then pour over the chocolate.
26. Mix well, if necessary use a hand blender to obtain a smooth and shiny creamy consistency.
27. Put a plastic wrap on it and place in the refrigerator until cold.
28. Assembly : Hazelnut praliné Cut out the choux hat.
29. Garnish the base with the chocolate crèmeux, then pipe a little pure hazelnut praliné in the center.
30. Whip the ganache like a whipped cream, then put it in a piping bag with a small star tip.
31. Pocket the ganache on the choux, then close with the hat, and enjoy!

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