

Vanilla & milk chocolate-hazelnut choux pastry

Ingrédients

- 75g white chocolate
- 1 sheet of gelatin
- 300g liquid cream with a minimum of 30% fat content
- 75g water
- 75g milk
- 3g honey
- 60g butter
- 90g flour T55
- 150g eggs
- 500g milk chocolate with 46% cacao
- 100g chopped roasted hazelnuts

Préparation

1. I think I'm in a very chocolate period right now, but it's true that seasonal fruits inspire me less than spring and summer fruits.
2. I'm looking forward to the return of red fruits and others!
3. In the meantime, I treat myself with these little vanilla and chocolate choux pastry.
4. It's very simple to make and super gourmet: mini choux filled with a vanilla ganache and dipped in milk chocolate and chopped hazelnuts.
5. We let crystallize, and then we enjoy!
6. About the organization, you can prepare the choux pastry and the ganache the day before, so on the D-day you just have to whip the ganache, cook the choux, garnish them and glaze them.
7. By the way, another advantage is that you can keep them in the freezer before or after icing for several days if you want to have a ready-made dessert in the freezer!
8. Prep time : 1h10 + 30 minutes cooking For about 50 choux : Whipped vanilla ganache : white chocolate 1 sheet of gelatin liquid cream with a minimum of 30% fat content 1/2 vanilla bean Rehydrate the gelatin in a bowl of cold water.
9. Heat of cream with the vanilla seeds, then add the rehydrated and drained gelatine.
10. Mix, then pour over the melted or chopped white chocolate.
11. Mix well until you have a homogeneous ganache, then add the remaining of liquid cream.
12. Put a plastic wrap on it, then place in the refrigerator for a minimum of 6 hours, or overnight.
13. Choux pastry : water milk A pinch of salt A pinch of sugar honey butter flour T55 eggs Heat milk, water, butter, sugar, salt and honey.
14. When the mixture boils and the butter is completely melted, add the flour and mix well.
15. Return to the heat and dry the dough until a thin film forms at the bottom of the pan.
16. Pour the dough into the bowl of the food processor, or into a cul-de-poule, and mix for a few minutes to cool and steam.
17. Then gradually add the eggs, mixing well between each addition.
18. You should obtain a very homogeneous and satiny dough.
19. Put the choux pastry in a piping bag fitted with a 12mm plain tip, then pipe on a greased baking sheet 2 to 3cm diameter choux pastry.

20. Sprinkle a mix of powdered sugar and cocoa butter powder (or, if not available, only powdered sugar) and bake in the preheated oven at 180°C static heat for about 30 minutes.
21. Leave to cool.
22. Milk chocolate hazelnut glaze : milk chocolate with 46% cacao chopped roasted hazelnuts Whip the ganache to obtain a whipped cream texture.
23. Put it in a piping bag with a plain 8mm tip.
24. Pierce the choux from underneath and fill them with whipped ganache.
25. Put them in the freezer while you prepare the icing, it will be easier with cold choux.
26. Gently melt the chocolate without exceeding 35°C.
27. Add the chopped hazelnuts, mix well, then put a toothpick in the choux and dip them in the icing.
28. Shake them to remove the excess, and scrape the underside of the choux, then place them on a sheet of baking parchment.
29. Let crystallize in the fridge then enjoy!

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