

## Choux



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- Sub Category Name  
Food  
Savory
- Recipe Source Name  
Real High Tea Australia Volume 2

## Ingredients

### Choux

- 53ml water
- 53g milk
- 1100mg sugar
- 1g salt
- 50g butter
- 60g flour
- 113g eggs

### Crunchy wafer

- 40g praline 60%
- 11g ivory chocolate
- 36g wafer crisp

### Yuzu cream



- 75ml milk
- 100g cream 35%
- 12g sugar
- 6g custard powder
- 62g egg yolks
- 1g vanillia bean
- 2 yuzu zest

### **Caramelized hazelnut**

- 20g sugar
- 15g hazelnut

## **Methods and Directions**

### **Choux**

- Boil the water, milk, sugar and butter. Add flour and stir energetically.
- Add eggs one by one, pipe with a plain tub. Spray some water and apply a craquelin disc.
- Bake at 220°C, then dry at 160°C.

### **Crunchy wafer**

- Mix all dry ingredients together with the ivory chocolate, roll as thin as 2mm. Keep chilled.

### **Yuzu cream**

- Boil milk and sugar with vanilla bean.
- Add to the yolk mixture with custard powder and sugar.
- Stir again till cooked; stir in disinfected container with plastic film.
- Beat smooth and stir well with whipping cream and yuzu zest.

### **Caramelized hazelnut**

- Cook sugar to dry caramel and add hazelnut, let cool