



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