

Choux au craquelin with caramel cream and miso paste

Cuisine: Other
Food category: Desserts



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Company: Retigo



Program steps

Preheating: 175 °C

1

Hot air

0 %

Termination by time

00:25 hh:mm

160 °C

100 %

Ingredients - number of portions - 10		
Name	Value	Unit
Water	137	g
Milk 3.5%	137	g
Granulated sugar	5	g
Salt	5	g
Butter	125	g
Plain wheat flour	175	g
Eggs	250	g

Crackle		
Name	Value	Unit
Butter	100	g
Plain wheat flour	110	g
Cane sugar	110	g

Cream		
Name	Value	Unit
Miso paste	30	g
caster sugar	200	g
butter soft	80	g
double cream 33%	500	ml
Maldon salt	10	g
peanut butter	30	g

Nutrition and allergens

Allergens: 7, EGG, GLU, Milk, PEANUTS
Minerals: Ca, Calcium, Co, Cu, F, Fe, I, Iron, K, Magnesium, Mg, Mn, Na, P, Phosphorus, Potassium, Selenium, Sodium:

Directions

First, we will prepare the Craquelin. From cold butter, flour, and sugar (possibly food coloring), we will create a dough by hand. We will transfer it between two sheets of baking paper and roll it out to about 5mm thick. We remove one sheet of baking paper, cut out circles from the sheet, and let them cool.

Next, we will prepare the choux pastry. We will boil water, milk, butter, sugar, and salt. Once the liquid is boiling, we remove the saucepan from the heat and mix in the flour. As soon as the flour combines with the liquid, we return the saucepan with the dough to the heat and slowly cook on medium heat. As soon as the dough begins to stick to the bottom of the saucepan, we remove it from the heat. We transfer the dough to a mixer, where we let it cool while mixing. When the dough has cooled, we gradually add the beaten eggs. We transfer the finished dough to a piping bag with a decorative tip and pipe equal-sized mounds onto a baking sheet. On the piped dough, we place the cut-out circles of Craquelin and bake in a convection oven on hot air with an open flap, 160°C, for 25 minutes.

For the cream, we melt sugar into caramel, then add butter, Maldon salt, hazelnut (nut paste), and miso paste. We whip the chilled cream until thick and add the flavored caramel, and whip for a bit longer. We fill the cooled choux au craquelin with the finished cream.

38600 mg, Sodium: 38758 mg, Zinc, Zn Vitamins: A, B, B12, B2, C, D, E, Folate, K, Niacin, Thiamin, Vitamin A, Vitamin B12, Vitamin D, Vitamin E	
Nutritional value of one portion	Value
Energy	1035.4 kJ
Carbohydrate	55.6 g
Fat	29.8 g
Protein	8.1 g
Water	48.6 g