



CHOUX COCO CHOCOLAT

Ganache Chocolate 70% Concentrated

Cream	250g
Pâtissier Artisan Dark 70% Concentrate	125g
Pâtissier Dark Truffle Shells	60 nos.

1. Boil the Cream and add the Pâtissier Artisan Dark 70% Concentrate.
2. When cool, pipe in the Pâtissier Dark Truffle Shells.

Pastry Cream

Milk	607g
Sugar	107g
Egg	106g
Egg Yolks	38g
Pastry Cream Hot Process	61g
Butter	61g.
Vanilla Beans	1 nos.
Butter	200g
Pâtissier Artisan Coconut Praline Paste	75g

1. Bring Milk to boil with the Vanilla Bean. Mix the Egg Yolks and Eggs with half of Sugar. Add the second half of Sugar to the Milk and mix the Pastry Cream Hot Process to the Egg mix.
2. Pour some hot Milk to the Egg mix then pour all the Egg mix to the boiling Milk.
3. Cook the whole mix for 5 minutes or until boiling.
4. Pour the cooled Pastry Cream in a mixing bowl and add the Butter. Pour in plastic container with clean film.
5. When cool down, take the 200g Butter and add the Pâtissier Artisan Coconut Praline Paste and mix well.
6. Add 200g of Pastry Cream(cool) and cream the emulsion.
7. Take the Pâtissier Dark Truffle Shells and put it in the center of the Choux and Pipe the Cream Coconut.

Craquelin

Flour Type 45	100g
Light Brown Sugar	100g
Butter	100g

1. Mix the Butter, the Light Brown Sugar, and the Flour until you get a smooth dough. Shape dough accordingly and lay them on a baking paper sheet. Cover with a second sheet and roll out the dough and set aside in the fridge.
2. Bake at 170 °C for 10 to 15 minutes.

Pate a Choux M

Whole Milk	164g
Water	164g
Sugar	6g
Salt	6g
Unsalted Butter	154g
All Purpose Flour	184g
Eggs	327g

1. Boil Water, Milk Salt, Sugar and Butter.
2. Then add the Flour and cook a little on a stove.
3. Pour in a mixer then add the Egg one by one until it reaches the soft consistency.
4. Pour the mix in a pastry bag and pipe in half moon shape.
5. Cook at 220°C for 25 minutes.
6. Dry at 160°C using bread oven or 180°C convection for 20 minutes.



Décor Meringue

Egg Whites	323g
Sugar	645g
Cornstarch	33g

1. In a large glass or metal bowl, whip egg whites until foamy. Add sugar and cornstarch gradually, and continue to whip until stiff peaks form.

2. Bake accordingly to desired texture.

Pate Sable (Shortbread) Vanilla

Butter	350g
Salt	5g
Icing Sugar	190g
Almond Flour (Blanched Fine)	65g
Vanilla	2g
Flour Type 55	560g
Egg	90g

1. Mix all the dry ingredient with the Butter before add the eggs.

2. Mix at low speed and let it rest for 4 hours.

3. Roll in tart or base.

