Pâtissier By Aalst CHOCOLATE

The Choux Destination- Stars

Rectangular Shape of 20 cm by 8 cm = Recipe for 4 pieces (10 pieces mini choux)

PAIN D'EPICES BLUEBERRY & CRANBERRY SPICED

Ingredients	Quantity	Cost (SGD)	% of Total
Egg Whites	240g	$	%
Sugar	320g		
Icing Sugar	240g		
Ground Hazelnut	280g		
Cake Flour	80g		
Unsalted Butter	75g		
Dried Cranberries	110g		
Dry Blueberries	110g		
Five-spice Powder	6g		

	Total Cost	Single Portion $	Whole Recipe $

1. Whip Egg Whites and Sugar in a mixer bowl until stiff meringue is formed.
2. Add mixture of Ground Hazelnut, Icing Sugar, Flour and Five-spice powder. Lastly, fold in melted butter.
3. Start to fold mixture into a rectangular frame of 30 cm by 30 cm and 6 cm high over a silpat.
4. Dust with chopped blueberries and cranberries on top.
5. Bake 175°C in a deck oven for 30 minutes until golden colour is formed. Rest aside then chill before cutting the shape as it is more easy when cold.

CRUST

Ingredients	Quantity	Cost (SGD)	% of Total
Unsalted Butter	100g	$	%
Brown Sugar	100g		
Cake Flour	100g		
Almond Powder	20g		

	Total Cost	Single Portion $	Whole Recipe $

1. Paddle Butter and Sugar in a mixing bowl before adding sieved Flour and Almond Powder progressively.
2. Mix properly before storing in chiller for 10 minutes.
3. Roll thin and put in freezer until harden.
4. Cut in round shapes and place over Choux Paste.

CHOUX PASTE + CRUST

Ingredients	Quantity	Cost (SGD)	% of Total
Fresh Milk	60g	$	%
Mineral Water	180g		
Unsalted Butter	100g		
Sugar	8g		
Salt	4g		
Cake Flour	170g		
Milk Powder	6g		
Eggs	240g		

	Total Cost	Single Portion $	Whole Recipe $

1. Boil Milk, Water, Salt, Sugar and Milk Powder in a pan.
2. Add sieved Flour immediately and stir until thick paste is formed.
3. Remove from heat and pour into mixer bowl using a paddle.
4. Add Eggs gradually until firm and shiny paste is formed.
5. Pipe into baking tray and add the frozen crust on top.
6. Bake at 180°C for 20 to 25 minutes until nice and crispy. Rest

GELATIN MASSE

Ingredients	Quantity	Cost (SGD)	% of Total
Mineral Water	250g	$	%
Gelatin Powder – 140/20	50g		

	Total Cost	Single Portion $	Whole Recipe $

1. Warm Mineral Water in a saucepot and add Gelatin Powder progressively till boiling stage.
2. Sieve through and set in chiller.

COCONUT PRALINE PASTE - WHIP

Ingredients	Quantity	Cost (SGD)	% of Total
Cream	420g	$	%
Milk	75g		
Pâtissier Chocolate Artisan Coconut Praline Paste	120g		
Vanilla Pod	1pcs		
Gelatin Masse	12g		
Pâtissier Chocolate Artisan White 32% Couverture	160g		

	Total Cost	Single Portion $	Whole Recipe $

1. Boil Milk, Cream and Vanilla Pod together in a sauce pot.
2. After boiling, add in Gelatin Masse and pour over Pâtissier Chocolate Artisan White 32% Couverture and Pâtissier Chocolate Artisan Coconut Praline Paste.
3. Leave for a few minutes before using hand mixer to mix until smoothen.
4. Sieve through and store in chiller until the next day. Whip and pipe for choux crust.

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MILK SPRAY

Ingredients	Quantity	Cost (SGD)	% of Total
Pâtissier Chocolate Artisan Milk 40% Couverture	200g	$1.35	21.5%
Pâtissier Chocolate Artisan Dark 61% Couverture	200g	$1.02	16.2%
Pâtissier Chocolate Artisan Cocoa Butter	300g	$3.94	62.4%

	Total Cost	Single Portion	Whole Recipe
		$0.09	$6.31

1. Melt both Pâtissier Chocolate Artisan Milk 40% Couverture and Pâtissier Chocolate Artisan Dark 61% Couverture at 35°C before adding melted Pâtissier Chocolate Artisan Cocoa Butter.
2. Mix properly before sieving through.
3. Spray on frozen surface to create the effect.