

PROVA
Gourmet



RELIGIEUSE
Concentrated Vanilla Flavour



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INGREDIENTS

CHOUX PASTRY

- 89 g UHT whole milk
- 89 g Water
- 5 g Fine salt
- 7 g Caster sugar
- 89 g Unsalted butter
- 89 g Flour T45
- 133 g Whole eggs

VANILLA CRÈME PÂTISSIÈRE

- 335 g UHT whole milk
- 67 g Caster sugar
- 27 g Egg yolks
- 67 g Whole eggs
- 27 g Corn starch
- 33 g Unsalted butter
- 11 g Concentrated Vanilla Flavour - Prova Gourmet

FONDANT ICING

- 200 g Pouring fondant
- 60 g Glucose syrup
- 10 g Cocoa butter

DECORATION

- 100 g White coating chocolate

PREPARATION

Recipe for 10 portions

CHOUX PASTRY

Heat the UHT whole milk, the water, the fine salt, the caster sugar and the unsalted butter cut into small cubes in a saucepan. Bring the mixture to the boil, then remove from the heat and quickly add the sifted flour. Whisk until the mixture forms a soft ball. Return the pan to the heat for 1 minute to dry out the mixture, continuously stirring with a silicone spatula. Transfer the mixture to the bowl of a mixer fitted with a flat beater and weigh. Add water until the mixture weighs the same as it did before the previous step. Mix on a medium speed and gradually add the whole eggs. Allow the choux pastry to cool down to 30°C before working with it. Pipe 2 different sizes of choux using a piping bag fitted with a size 10 nozzle. Bake at 130°C - Damper open. Approximately 30 minutes depending on the size, followed by 15 minutes at 150°C.

VANILLA CRÈME PÂTISSIÈRE

Heat the UHT whole milk in a saucepan. Whisk together the caster sugar, egg yolks and whole eggs in a bowl, then add the corn starch. Pour some of the hot milk into the egg yolks. Transfer back to the saucepan and heat. Boil for 1 minute, then remove from the heat to add the cubed butter and the concentrated vanilla flavour. Cool rapidly to 3°C, then whisk the crème pâtissière until smooth. Transfer to a piping bag fitted with a size 10 nozzle. Pipe into the pre-cut choux buns with a size 10 nozzle.

FONDANT ICING

Melt the cocoa butter, then stir in the fondant and the glucose. Heat the mixture to 35°C. Spread thinly between 2 Rhodoid sheets and transfer to the freezer. Cut out small fondant discs to fit the size of the choux buns and place on top of the filled choux buns.

DECORATION

Spread a thin layer of tempered chocolate onto the marble slab, then use a spatula to scrape chocolate shavings. Place the white chocolate shavings on the larger of the fondant-topped choux buns to form a ruff and sit the smaller choux bun on top.

