

# Tart pâte à choux Apricot-Pralinosa

## Petits Gâteaux



<b>RECIPE QUANTITY</b>	20	pieces	<b>RECIPE NUMBER</b>	PG20323
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### Sablé pastry with pistachios and honey

175 g butter	6.17oz
38 g icing sugar	1.34oz
25 g honey	0.88oz
0.5 g sea salt	0.02oz
0.5 g bourbon vanilla bean (1 pc = 4g)	0.02oz
25 g heavy cream 35%	0.88oz
250 g pastry flour type 400	8.82oz
50 g pistachios roughly chopped	1.76oz

Soften the butter. Add icing sugar, honey, heavy cream, sea salt and scraped out vanilla seeds. Whip the mix until fluffy. Add flour and chopped pistachios and mix briskly until well combined. Refrigerate the dough for 1 hour.

### Pâte à Choux

80 g milk 3.5%	2.82oz
80 g water	2.82oz
80 g butter	2.82oz
2 g salt	0.07oz
3 g granulated sugar	0.11oz
80 g pastry flour type 400	2.82oz
140 g fresh eggs	4.94oz

Bring the milk, water, butter, salt and sugar to a boil. Take the pot from the cooker and stir in the flour. Roast for 2 - 3 minutes thoroughly, until the dough no longer sticks to the sides of the pot. Add the roasted mixture and stir at first speed using a paddle. Little by little add the eggs at room temperature and continue stirring to obtain a smooth shiny dough.

### Short Pastry for Craquelin with raw sugar

150 g butter	5.29oz
185 g raw cane sugar fine	6.53oz
185 g pastry flour type 400	6.53oz

Beat the butter and sugar to obtain a smooth mixture, add the flour and knead very briefly into the mixture. Refrigerate the dough.

### Roasted hazelnuts Joconde sponge

120 g hazelnuts whole, roasted ground	4.23oz
40 g granulated sugar	1.41oz
20 g invert sugar	0.71oz
200 g fresh eggs	7.05oz
120 g fresh egg whites	4.23oz
80 g granulated sugar	2.82oz
60 g butter liquid, warm	2.12oz
40 g pastry flour type 400	1.41oz

Beat the ground hazelnuts together with the first quantity of sugar, invert sugar and fresh eggs in a mixer for approximately 10 minutes. Gently whisk the egg whites and the second quantity of sugar to form a soft meringue and fold in. Add the warm liquid butter and carefully fold in the pastry flour.

### Pralinosa cream

500 g Pastry Cream (hot)	17.64oz
285 g Pralinosa W, Filling hazelnut Soft	10.05oz
420 g heavy cream 35%	14.82oz

Mix the vanilla cream with the dissolved Pralinosa and fold in the whipped cream.

### Pastry Cream (hot)

50 g Vanilla cream powder, Custard powder with vanilla, warm	1.76oz
25 g granulated sugar	0.88oz
125 g milk 3.5%	4.41oz
375 g milk 3.5%	13.23oz

Dissolve the cream powder in the first amount of milk. Boil the remaining milk and sugar and add the powder mixture and stirring constantly bring to the boil again. Leave to cool and place in the fridge. Mix the cold pastry cream well before using.

### Crumble Chocolate dark Maracaibo Clasificado 65%

250 g Croquantine, Pastry product, Croquantine	8.82oz
80 g Ghana Nibs Qroqant 2- 3mm, Cacao nibs caramelized	2.82oz
300 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	10.58oz

Mix the croquantine and nibs, add the warmed couverture and mix well.

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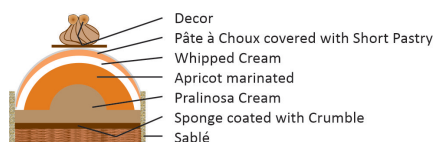
## Petits Gâteaux

### Apricot garnish with thyme

400 g apricots 20 pieces	14.11oz
500 g water	17.64oz
150 g granulated sugar	5.29oz
30 g yuzu purée without added sugar, Boiron	1.06oz
2 g bourbon vanilla bean (1 pc = 4g)	0.07oz
8 g fresh thyme , 8 branches	0.28oz

Halve the apricots. Bring the water, sugar, Yuzupuree, vanilla pod and thyme to the boil and pour over the apricots. Leave to stand for 24 hours. Then peel off the skin.

### Structure



### Tart pâte à choux Apricot-Pralinosa

<b>565 g Sablé pastry with pistachios and honey</b>	<b>19.93oz</b>
<b>465 g Pâte à Choux</b>	<b>16.4oz</b>
<b>520 g Short Pastry for Craquelin with raw sugar</b>	<b>18.34oz</b>
<b>680 g Roasted hazelnuts Joconde sponge</b>	<b>23.99oz</b>
<b>1205 g Pralinosa cream</b>	<b>42.51oz</b>
<b>630 g Crumble Chocolate dark Maracaibo Clasificado 65%</b>	<b>22.22oz</b>
<b>1090 g Apricot garnish with thyme</b>	<b>38.45oz</b>
<b>200 g heavy cream 35% whipped</b>	<b>7.05oz</b>
<b>200 g Pralinosa W, Filling hazelnut Soft whipped</b>	<b>7.05oz</b>
<b>20 g hazelnuts whole, roasted, halved</b>	<b>0.71oz</b>

### Sablé

Roll the dough out to 2.5 mm / 0.098 inch thickness. Prepare tart ring of 70 mm / 2.76 inches Ø 20 mm / 0.79 inch height. To line the sides of the tart ring with the Ø 17 mm / 0.67 inch height sablé dough. Place on a Silpain mat and dresser 25 g / 0.88 oz of Pâte à Choux into each ring.

### Short Pastry for Craquelin

Roll the dough out to 2 mm / 0.079 inch thickness and cut out with a 55 mm / 2.17 inches Ø circle.

Baking temperature:

160°C / 320°F, 140°C / 284°F fan oven

Baking time:

approx. 25 minutes, 20 minutes

Baking temperature:

preheat to 180°C / 356°F,

insert tray, set oven to 160°C / 320°F

Baking time: approx. 50 minutes

Cut open the base.

### Sponge

Spread in a 560 x 360 mm / 22.05 x 14.17 inches silicone frame, bake.

Baking temperature: 200°C / 392°F

Baking time: approx. 20 minutes

Leave to cool. Spread with Crumble

Chocolat and cut out a 55 mm / 2.17

inches Ø circle.

### Finishing

Pour 10 g / 0.35 oz of whipped cream into the sablé/pâte à choux/craquelin. Place half an apricot inside. Pipe in 20 g / 0.71 oz of Pralinosa cream. Put the biscuit/crumble circle on top. Place 20 mm / 0.79 inch Ø couverture circle on top and pipe a rosette of whipped Pralinosa cream on top. Place the hazelnut pieces above.

### FELCHLIN PRODUCTS

CA19	Ghana Nibs Qroqant 2-3mm, Cacao nibs caramelized
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
DC02	Pralinosa W, Filling hazelnut Soft
HA20	Croquantine, Pastry product, Croquantine
UE03	Vanilla cream powder, Custard powder with vanilla, warm

Please note: Some products are not available in all markets

# Tart pâte à choux Apricot-Pralinosa

Petits Gâteaux



**Recipe number :** PG20323

**Description :** Fluffy hazelnut choux tart filled with a whipped Pralinosa hazelnut cream with a inside off a fruity thyme apricot

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	3 days	Kilocalorie (kcal)	328
Selling days	1 day	Kilojoule (kJ)	1372
Selling price		Lipids	20.77 g
Selling unit	1 piece	saturated fatty acids	10.7 g
		Carbohydrates	29.67 g
		of which sugars	19.34 g
		Proteins	4.45 g
		Salt	0.12 g

## Declaration :

Sugar, **wheat flour**, cream, water, **whole milk**, butter, apricots 7%, **eggs**, hazelnuts 6%, cacao kernels, raw cane sugar, **egg white**, coconut fat, **pistachios**, maize flour, cacao butter, yuzu, honey, invert sugar, rape seed oil, thyme, shea butter, illipe butter, **glucose wheat**, fat-reduced cacao powder, edible salt, vanilla, **skimmed milk powder**, butter fat, flavour, emulsifier (E322: soy lecithin), emulsifier (sunflower lecithin), sea salt, **barley malt extract dried**, **colouring**, colouring agents (riboflavin, sunset yellow S, beta-carotene), dried glucose syrup, colour (paprika extract), gelling agents (carbo bean gum, guar gum), vanilla extract Madagascar

State 18.11.2024

Information relating to shelf life and sales days are for reference value only

Allergen information is compliant with current Swiss legislation