

Piemontese Maracaibo Choux

Petits Gâteaux



RECIPE QUANTITY	15	pieces	RECIPE NUMBER	PG20129
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Pâte à Choux

160 g milk 3.5%	5.64oz
160 g water	5.64oz
160 g butter	5.64oz
4 g salt	0.14oz
6 g granulated sugar	0.21oz
160 g pastry flour type 400	5.64oz
280 g fresh eggs	9.88oz

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.

Croustillant

100 g butter	3.53oz
125 g granulated sugar	4.41oz
125 g pastry flour type 400	4.41oz
2 g salt	0.07oz
2 g food colouring red. liquid powder, as needed	0.07oz

Whip the butter and sugar until creamy and fold in the remaining ingredients.

Crunchy Orange base

220 g Choco Croquantine, Filling cacao with biscuit splinters, deleted	7.76oz
60 g Chocolate crumble with almonds and Fleur de Sel	2.12oz
25 g puffed rice	0.88oz
2 g salt	0.07oz
15 g candied orange peel 3x3mm	0.53oz
20 g Maracaibo Nibs Qroqant 2-3mm, Cacao nibs caramelized	0.71oz
55 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	1.94oz
25 g Cacao butter Bio, Cacao butter, Grated	0.88oz

Combine the above ingredients.

Chocolate crumble with almonds and Fleur de Sel

175 g butter unsalted	6.17oz
200 g raw cane sugar fine	7.05oz
150 g pastry flour type 550	5.29oz
70 g cornmeal finely sifted	2.47oz
35 g Cacao powder 20-22%	1.23oz
90 g almonds peeled, ground finely sifted	3.17oz
2 g fleur de sel	0.07oz

Cream together the butter and brown sugar. Mix the flour, corn meal, cacao powder and ground almonds together with fleur de sel and add to the butter mixture. Knead until you obtain a crumble.

Piemontese Diplomat

300 g Vanilla cream	10.58oz
150 g Rustica Noble Piemontese 60%, Praline Paste Hazelnut	5.29oz
12 g Gelatine mix solution	0.42oz
30 g butter	1.06oz
120 g heavy cream 35% lightly whipped	4.23oz

Mix the Pastry Cream with the Rustica Noble Piemontese 60%, the Gelatine Preparation and butter. Chill. Whisk the cold Pastry Cream and fold in the lightly whipped cream.

Vanilla cream

1500 g milk 3.5%	52.91oz
450 g heavy cream 35%	15.87oz
8 g bourbon vanilla bean (1 pc = 4g)	0.28oz
300 g past. liquid egg yolk	10.58oz
315 g granulated sugar	11.11oz
125 g cornstarch	4.41oz

Bring the milk, cream and vanilla pod to the boil. Mix the egg yolk, sugar and cornstarch. Mix with half of the hot liquid and cook afterwards all the ingredients together. Cling film and cool down quickly or use immediately.

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Gelatine mix solution

100 g gelatine powder (200 Bloom)	3.53oz
600 g water	21.16oz

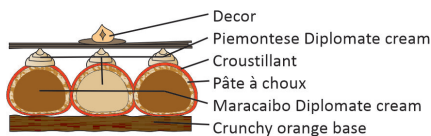
Bloom the gelatine approx. 10 mins. in cold water. Afterwards heat up and leave to cool. Use for further processing or refrigerate.

Maracaibo Diplomat with Maracaibo Chocolini 66%

250 g Vanilla cream	8.82oz
85 g Maracaibo Chocolini 66%, Dark chocolate couverture, Rondo 0.18g	3oz
185 g heavy cream 35%	6.53oz

Pour the couverture into the hot vanilla cream, mix well, leave to cool and carefully fold in the whipped cream.

Structure



Piemontese Maracaibo Choux

930 g Pâte à Choux	32.8oz
350 g Croustillant	12.35oz
420 g Crunchy Orange base	14.82oz
610 g Piemontese Diplomat	21.52oz
520 g Maracaibo Diplomat with Maracaibo Chocolini 66%	18.34oz

Felchlin Marketing Material

- 2 piece Quadro plate, 305 x 305 mm
- 2 piece Quadro frame green, 5 mm
- 1 piece Quadro foils bundle of 100 foils, 350 x 350 mm

Butter crumble

Spread on a baking tray and bake. Baking temperature: 145°C / 293°F in a convection oven; 165°C / 329°F in a deck oven
Baking time: approx 15 minutes

Pâte à Choux

Pipe 3 profiteroles close to each other. Place the croustillant on top and bake. Baking temperature: 150°C / 302°F
Baking time: 15 minutes with vent closed; 10 minutes with vent open

Crunchy

Spread the crunchy mixture on a plastic sheet in a 5 mm / 0.2 inch frame. Let set. Cut into 3.5 x 11 cm / 1.4 x 4.3 inches.

Finishing

Roll out the Croustillant mixture 5 mm / 0.2 inch. Freeze. Cut to 4 x 11 cm / 1.6 x 4.3 inches and place on the piped Choux before baking. Fill the profitrolls with Maracaibo Diplomat and Piemontese Diplomat alternatively. Place on a Crunchy Orange Base. Pipe rosettes of Piemontese Diplomat and finish with chocolate and hazelnut garnish.

FELCHLIN PRODUCTS

CA29	Maracaibo Nibs Qroqant 2-3mm, Cacao nibs caramelized
CR14	Maracaibo Chocolini 66%, Dark chocolate couverture, Rondo 0.18g
CS76	Cacaobutter Bio, Cacao butter, Grated
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
DC44	Rustica Noble Piemontese 60%, Praline Paste Hazelnut
DK21	Choco Croquantine, Filling cacao with biscuit splinters, deleted
HA01	Cacao powder 20-22%
VO07	Quadro plate, 305 x 305 mm
VO08	Quadro frame green, 5 mm
WB91	Quadro foils bundle of 100 foils, 350 x 350 mm

Please note: Some products are not available in all markets

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Recipe number : PG20129

Description : Pâte à choux with a crunchy topping with Diplomat Cream made with our Grand Cru Maracaibo 66% dark couverture. The choux are placed onto a crunchy orange base made with our Praline Croquantine almond cream

Sales data :		Nutritional values per 100 g :	
Shelf life	2 days	Kilocalorie (kcal)	351
Selling days	1 day	Kilojoule (kJ)	1467
Selling price		Lipids	24.58 g
Selling unit	1 piece	saturated fatty acids	12.94 g
		Carbohydrates	26.68 g
		of which sugars	15.99 g
		Proteins	4.95 g
		Salt	0.38 g

Declaration :

Whole milk, cream, sugar, wheat flour, butter, eggs, water, cacao kernel, hazelnuts, egg yolk, cacao butter, sunflower oil, coconut fat, corn starch, puffed rice, cacao powder, raw cane sugar, skimmed milk powder, edible salt, almonds, corn flour, wheat glucose syrup, orange peel, shea butter, illipe butter, food colouring red. liquid (water, carrier (propylene glycol), colouring (ruby red)), glucose syrup wheat, rapeseed oil, edible gelatine, vanilla, butterfat geschmolzen, flavour, fleur de sel (sea salt), emulsifier (soy lecithin), malt extract, paprika, acidity regulator (potassium carbonate)

State 27.05.2025

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

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Allergen information is compliant with current Swiss legislation