

# Choux à la Crème with Craquelin and Raspberry Confit





## Ingredients

For Choux Pastry:

125g Water

125g Milk

110g Butter

250g Whole eggs, lightly beaten

7 Sugar

3g Salt

145g Flour T55

For Craquelin:

80g Butter

100g Brown sugar

100g Flour T55

Pink food coloring (fat-soluble)

For Pastry Cream:

200g Milk

25g Cream 33–35%

12g Cornstarch

12g Flour

45g Sugar

45g Egg yolks

80g Butter

Vanilla: to taste

For Raspberry Confit

300g Raspberry purée

60g Sugar

50g Glucose

6g NH pectin

20g Lemon juice

Heart shaped cookie cutter

Fresh raspberry for decoration

## Choux à la Crème

🍴 25 hearts

🕒 Preparation time: 20 minutes

Cooking time: 30 minutes

## REALIZATION

1. For choux pastry in a saucepan bring water, milk, butter, sugar, and salt to a boil.
2. Add the flour all at once, and cook the dough in three stages, allowing it to slightly stick to the bottom of the pan each time.
3. Turn off the heat between stages to avoid burning.
4. Transfer the dough to a stand mixer fitted with a whisk and mix to let it cool down and evaporate excess moisture or make it by hand.
5. Gradually add the eggs, mixing well after each addition.
6. Stop once the dough reaches the correct consistency: V-shape on the spatula or a thin elastic strand between your fingers.
7. Transfer to a piping bag
8. And let it cool before piping.
9. For the craquelin mix all ingredients until a smooth dough forms.
10. Roll out to 1 mm thickness between two sheets of parchment paper.
11. Freeze until firm.
12. Using a piping bag, pipe the dough onto parchment paper, shaping it into a heart.
13. Cut heart shapes from the craquelin and place one on top of each choux.
14. Preheat the oven to 200°C (428°F).
15. Once at temperature, bake the choux and immediately reduce to 170°C (347°F).
16. Bake for 20 minutes (the time of baking depend on your choux size).
17. Lower the temperature to 170°C (338°F) and bake for an additional 10 minutes, until dry and evenly golden.

## Choux à la Crème

18. For the Pastry Cream heat the milk, cream, and vanilla and bring to a boil.
19. In a bowl, mix egg yolks, sugar, cornstarch, and flour until smooth.
20. Pour the hot milk over the yolk mixture while whisking continuously.
21. Return everything to the saucepan and cook over medium heat, whisking constantly, until thickened.
22. Remove from heat, add the butter, mix until smooth, then let cool.
23. Transfer to a piping bag.
24. For the Raspberry Confit heat the raspberry purée and glucose to 45°C (113°F).
25. Add the sugar and NH pectin, previously mixed together.
26. Bring to a boil and cook for 2 minutes.
27. Remove from heat and add the lemon juice at the end, mixing well.
28. Let cool completely and transfer to a piping bag.
29. Once the baked choux are completely cooled, you can fill it.
30. Using a small piping tip, make one or two holes on the bottom of each choux.
31. Pipe the raspberry confit into the center of the choux to create a fruity core.
32. Pipe the pastry cream until the choux feels full and slightly heavy in the hand.
33. Repeat the same process with the remaining ingredients.
34. Garnish each choux with fresh raspberries. Optionally add a light dusting of icing sugar.
35. Store the assembled choux at +4°C.
36. Best consumed within 24–36 hours for optimal texture and freshness.
37. Remove from refrigeration 10–15 minutes before serving.
38. Enjoy!