

Melt-in-the-Middle Chouchous




VALRHONA
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Melt-in-the-Middle Chouchous

AN ORIGINAL RECIPE BY *L'École Gourmet Valrhona*

Makes 8 to 10 pieces.

CRISPY SPONGE

75g Butter
90g Brown sugar
90g Strong flour

CRISPY SPONGE

Mix the creamed butter with all the other ingredients until a homogeneous ball forms. Spread the dough out between two sheets of plastic wrap or baking paper.

Gently remove the sheet from the top and cut it into 45mm and 20mm discs. Store in the freezer.

CHOUX PASTRY

80g Water
80g Whole milk
2g Caster sugar
2g Fine salt
75g Butter
90g Plain flour
140g Eggs

CHOUX PASTRY

Bring the milk, water, butter, sugar and salt to a boil.

Off the heat, add the flour. Place back on the heat and use a spatula to help evaporate any liquid off the dough.

Put the dough in a food processor to finish drying out and leave to cool.

Beat the eggs one by one and gradually incorporate into the dough.

Using a piping bag with a 13mm nozzle, pipe 8 choux buns (approx. 45mm in diameter) onto a baking sheet lined with greaseproof paper.

On another tray, pipe out 8 choux buns (20mm in diameter).

Place a disc of frozen crispy sponge on each choux bun.

Bake each tray separately in a fan-assisted oven at 180°C for approx. 15-20 minutes.

VANILLA WHIPPED GANACHE

100g Whipping cream
10g Acacia honey
135g **IVOIRE 35% chocolate**
1 Vanilla bean
250g Whipping cream

VANILLA WHIPPED GANACHE (PREPARE THE DAY BEFORE)

Heat 100g of cream with the honey and vanilla seeds.

Pour a third of this hot mixture into the melted **IVOIRE 35%** chocolate, stirring vigorously with a spatula.

Continue gradually adding in the remaining hot whipping cream.

Mix using a hand blender to form a perfect emulsion.

Add 250g of cold cream and mix with a hand blender again.

Seal the surface with plastic wrap and store in the refrigerator.

FINISHING

150g **CHOCOLATE SPREAD**

Leave to set for at least 3 hours.

ASSEMBLY

Once they have cooled, make a hole in the base of each little choux and fill them with **CHOCOLATE SPREAD**. Cut the large choux buns in half, then fill their bases with **IVOIRE 35%** and vanilla whipped ganache. Add in a small choux filled with **CHOCOLATE SPREAD**.

Finish the assembly with a pretty swirl of whipped ganache to cover over the little choux bun. Finally put the top half of the large choux bun back in place.

Chef's tips

Do not open the oven door while the choux buns are baking, as they might sink.

Bake the small and large choux buns separately on 2 separate trays, as they don't bake in quite the same way.

Come and relish a truly delicious experience at the Cité du Chocolat in Tain l'Hermitage and take part in our pastry-making workshops and courses.

For more information, go to the Valrhona Cité du Chocolat's website: www.citeduchocolat.com

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